

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Abbott Residence	<b>Licence #:</b>	07-00742
<b>Address:</b>	27 Lobban Ave Miramichi NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 23, 2024

*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Eggs were stored on the top shelf</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Sanitizer was at higher concentration than the recommended. Sanitizer should be at 100ppm for chlorine sanitizer</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**