

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Shediac Road Convenience	<b>Licence #:</b>	01-02859
<b>Address:</b>	1615 Shediac Road Moncton NB E1A 7B3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 12, 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
2.3	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. <b>Comment: ensure walk in cooler temps are recorded</b>	Immediately
9.2	MA	Hand washing stations shall not be used for any other purpose. <b>Comment: utensils found in handsink</b> <b>Corrective Actions: removed</b>	Corrected
10.2	MI	Walls shall be of sound construction and in good repair. <b>Comment: walls around 3 compartment sink require repair to be done by next routine inspection</b>	January 1, 2025

### CLOSING COMMENTS

Rating colour: Green