

## Food Premises Inspection Summary Report

mise:	Mini Blossoms Learning Centre	Licence #:	02-02660	02-02660	
	12 Greystone Dr Quispamsis NB E2G 1Y8	Туре:	Class/Class	Class/Classe 4	
		Category:	Compliance	1	
<b>y</b> :	Private	Date of Inspection:	June 3, 202	June 3, 2022	
MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable					
OBSERVATIONS AND CORRECTIVE ACTIONS					
A/ CR	Remarks		Date for Correction		
	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs Immediately   shall be available for inspector review Observations: Ensure temperature log is up to date.				
I As	A suitable food grade sanitizer shall be available and at the recommended concentration. I Observations: Chlorine sanitizer bottle is at a concentration of 25ppm. Remix solution to 100ppm			Immediately	
CLOSING COMMENTS					
	y: 11 - Minor infi A/ CR I Cc sh	12 Greystone Dr Quispamsis NB E2G 1Y8   y: Private   II - Minor infraction; MA - Major infraction; CR - Critical infrac   OBSERVATIONS AND C   A/ CR Remain   I Cold holding temperatures shall be checked reguishall be available for inspector review   Observations: Ensure temperature log is an observations: Chlorine sanitizer bottle is to 100ppm	12 Greystone Dr Quispamsis NB E2G 1Y8 Type: Category: Date of Inspection:   y: Private Date of Inspection:   II - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During OBSERVATIONS AND CORRECTIVE ACTIONS   A/ CR Remarks   I Cold holding temperatures shall be checked regularly and recorded at least th shall be available for inspector review Observations: Ensure temperature log is up to date.   I A suitable food grade sanitizer shall be available and at the recommended con Observations: Chlorine sanitizer bottle is at a concentration of 25pp to 100ppm	12 Greystone Dr Quispamsis NB E2G 1Y8 Type: Class/Class   y: Private Date of Inspection: June 3, 202   II - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not A OBSERVATIONS AND CORRECTIVE ACTIONS   A/ CR Remarks   I Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review   Observations: Ensure temperature log is up to date.   I A suitable food grade sanitizer shall be available and at the recommended concentration.   Observations: Chlorine sanitizer bottle is at a concentration of 25ppm. Remix solution to 100ppm	

Rating colour:

Green