

Food Premises Inspection Summary Report

Routine Compliance

Name of Premise: M.O.R.E. Services Inc. Licence #: 07-00422

Address: 100 University Ave. Type: Class/Classe 4

Miramichi NB Category:

Water Supply: Municipal **Date of Inspection:** 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

Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and 2.3 MI Immediately logs shall be easily accessible for review by inspectors. Observations: Downstair fridge not logged 2x per day. Make sure to log fridge temperature 2x per day of operation

8.2 Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the

label (recommended strength and contact time). Observations: Upstairs sanitizer too strong at time of inspection. Make sure to mix

sanitizer at proper strength at all time

Corrective Actions: CDI

13.1 A valid licence to operate a food premises shall be posted for the general public to see. Immediately

Observations: Food Premise license must be renewed

Date for Correction

CLOSING COMMENTS

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