



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Ben	<b>Licence #:</b> 01-044391
<b>Address:</b> 583 Rue Centrale St Memramcook NB E4K 3S7	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> January 10, 2025

*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
3.3	MA	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review.	January 24, 2025
10.2	MA	Walls shall be of sound construction and in good repair. <b>Observations: Wall behind 3 compartment sink must be finished properly so it can be easily cleaned and maintained. All surfaces must be smooth, non-porous and easy to clean.</b>	January 24, 2025

### CLOSING COMMENTS

**Rating colour: Dark Yellow**