



Food Premises Inspection Summary Report

Name of Premise: LeBlanc Restaurant Address: 583 Central Street Memramcook NB E4K 3R5 Water Supply: Municipal	Licence #: 01-00272 Type: Class/Classe 4 Category: Compliance Date of Inspection: May 4, 2022
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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	Thermometers shall be in all refrigerated areas Observations: Provide a thermometer for every refrigerator	May 18, 2022
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: Store all raw meat and fish on bottom, ready to eat food such as cole slaw on the top shelves and everything else in between (food that still needs preparation) in the middle Corrective Actions: CDI	Corrected
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration Observations: -This practice must be in place ASAP-Provide test strips to verify concentration of sanitizer (Quat or bleach)	May 18, 2022

CLOSING COMMENTS

Rating colour: **Green**