

## **Food Premises Inspection Summary Report**

Name of Premise: Boulevard Kitchen & Bar Licence #: 01-044558

Address: 200 Golf St Type: Class/Classe 4

Dieppe NB E1A 8J6

Category: Routine Compliance

Water Supply: Date of Inspection: July 19, 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	MA	Thermometers shall be in all refrigerated areas.	August 2, 2024
3.3	MI	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review.  Observations: Use thermometers inside the units or the digital reading outside when noting temperatures. Do not use the "gun"	Immediately
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).  Observations: There was no sanitizer detected in the bottle at the bar.	

**CLOSING COMMENTS** 

Rating colour: Dark Yellow

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