

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Café l'Amiral	<b>Licence #:</b>	01-02980
<b>Address:</b>	527 Main st Moncton NB E1A 1C4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 29, 2023

*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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: temperature logs must be logged at least twice daily</b> <b>Corrective Actions: temperature logs sheet were given to operator</b>	Corrected
7.3	MA	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: dishwasher sanitizer feeder is not working. Contacted Ecolab and they are not responding back. Dishes are sanitized in the double sink while parts are on order.</b> <b>Corrective Actions: dishes are sanitized in the sink.</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green