



Food Premises Inspection Summary Report

Name of Premise:	Foyer Lisa Allain	Licence #:	01-001951
Address:	160 Boul Irving Bouctouche NB E4S 3L5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 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	Date for Correction
2.3	MA	Thermometers shall be in all refrigerated areas. Observations: The thermometer is broken and not reading an accurate temperature.	February 26, 2024
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Sanitizer was mixed too strong, follow the manufacturer's guidelines and use the test strips to ensure it's mixed properly.. The bottle for the basement kitchen must be labeled sanitizer and not disinfectant. <i>Comment: Sanitizer was diluted to manufacturer's guidelines.</i>	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Walls that are peeling must be repainted.	February 12, 2025
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Ceiling is peeling and must be repainted.	February 12, 2025
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. Observations: The license. is not being posted.	Immediately

CLOSING COMMENTS

Rating colour: Dark Yellow