

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Avenir Centre - Main Kitchen	<b>Licence #:</b>	01-02838
<b>Address:</b>	150 Canada Street Moncton NB E1C 0V2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 2, 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
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8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary.	Immediately
<b>Observations: Dishwashing area</b>			

8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.	Corrected
<b>Observations: Quat sanitizer strips that are expired must be replaced</b>			
<b>Corrective Actions: CDI</b>			

### CLOSING COMMENTS

Original inspection performed on paper

**Rating colour: Green**