

## Food Premises Inspection Summary Report

<p><b>Name of Premise:</b> Five Spice Catering</p> <p><b>Address:</b> 3-65 Pacific Ave Moncton NB</p> <p><b>Water Supply:</b> Municipal</p>	<p><b>Licence #:</b> 01-037880</p> <p><b>Type:</b> Class/Classe 4</p> <p><b>Category:</b> Pre-Operational</p> <p><b>Date of Inspection:</b> May 5, 2023</p>
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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
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. <b>Observations: the refrigerators need to be cleaned before they can be used for food storage</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**