

## Food Premises Inspection Summary Report

<p><b>Name of Premise:</b> Aréna Eugene (Gene) Leblanc</p> <p><b>Address:</b> 540 Rue Centrale Memramcook NB E4K 3S5</p> <p><b>Water Supply:</b> Municipal</p>	<p><b>Licence #:</b> 01-01191</p> <p><b>Type:</b> Class/Classe 4</p> <p><b>Category:</b> Compliance</p> <p><b>Date of Inspection:</b> October 7, 2022</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
3.3	MI	<p>Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review</p> <p><b>Observations: Si vous avez des sauces ou de la soupe qui restent chaud pendant la journée, vous devez prendre la température a tout les 4 heures en utilisant un thermometre a viande (probe) et le noter sur la feuille avec les autres températures.</b></p> <p><b>Corrective Actions: CDI</b></p>	Corrected

### CLOSING COMMENTS

**Rating colour:**                      **Green**