

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Aréna Eugene (Gene) Leblanc	<b>Licence #:</b>	01-01191
<b>Address:</b>	540 Rue Centrale Memramcook NB E4K 3S5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 6, 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	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	October 20, 2023
3.3	MI	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.	Immediately

### CLOSING COMMENTS

**Rating colour: Dark Yellow**