

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Young Explorers Learning Center	<b>Licence #:</b>	01-00479
<b>Address:</b>	122 McClellan Ave Riverview NB E1B 1X2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 28, 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
3.2	MA	Potentially hazardous food shall reach an internal temperature as listed in Schedule A of the Food Premises Regulation. <b>Observations:</b> Information provided on temperature requirements for internal temperature of meats - 71 degrees Celsius for hamburger, 85 degrees Celsius for poultry. <b>Corrective Actions:</b> CDI	Corrected

### CLOSING COMMENTS

Rating colour: Green