

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Mikes Bar  <b>Address:</b> 484 King George Hwy Miramichi NB E1V 1M4  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 07-00545  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> March 15, 2022
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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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors <b>Observations: Temperature logs must be available to inspector at all time</b> <b>Comment: Created new log sheetd</b>	Immediately
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary <b>Observations: Keep area around serving window clean</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**