



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Mini Blossoms Learning Centre  <b>Address:</b> 12 Greystone Dr Quispamsis NB E2G 1Y8  <b>Water Supply:</b> Private	<b>Licence #:</b> 02-02660  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 3, 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
3.3	MI	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review <b>Observations: Ensure temperature log is up to date.</b>	Immediately
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Chlorine sanitizer bottle is at a concentration of 25ppm. Remix solution to 100ppm</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**