



Food Premises Inspection Summary Report

Name of Premise: La Rouère Fabrique de Chocolat Address: 150 Weldon St Moncton NB E1C 8M9 Water Supply: Municipal	Licence #: 01-03165 Type: Class/Classe 5 Category: Routine Compliance Date of Inspection: October 9, 2024
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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. Observations: Temperatures were being recorded once daily they have to be recorded twice daily starting today.	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Eggs were stored on the top shelf they have to be stored at the bottom shelf to prevent cross contamination.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. Observations: They need to be sanitized and then airdried. Corrective Actions: Corrected during the inspection.	Corrected
9.1	MA	Liquid or powdered soap, toilet paper and single use paper towel or an approved hand drying device must be present. Observations: There is no soap at the handwashing station in the staff washroom. Corrective Actions: Corrected during the inspection	Corrected

CLOSING COMMENTS

Rating colour: Green