

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	KC and Son Fish & Chip - (Mobile 2)	<b>Licence #:</b>	07-00972
<b>Address:</b>	Various Locations NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	August 29, 2022

*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
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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
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**Observations: Must record hot holding temperatures every 4 hours of operation**

### CLOSING COMMENTS

Inspection done by inspector in Moncton at Festival

**Rating colour:**                      **Green**