

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	KC & Sons Fish & Chips (mobile)	<b>Licence #:</b>	07-00538
<b>Address:</b>	Mobile 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
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 <b>Observations: Hot holding Temperatures must be recorded every 4 hours of operations</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) <b>Observations: Sanitizer was too strong at time of inspection</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

Inspection done by inspection in Moncton at Festival

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