

Food Premises Inspection Summary Report

Name of Premise: Address: Water Supply:		KFC/Taco BellLicence #:451 Paul StreetType:Dieppe NB E1A 6W8Category:MunicipalDate of Inspection:	Licence #:	01-01993 Class/Classe 4 Routine Compliance November 23, 2023					
			Category:						
						MI - Mino	r infraction; MA - Major infraction; CR - Critical infra	ction; CDI - Corrected During Inspe	ection; N/A - Not Applicable
		OBSERVATIONS AND	CORRECTIVE ACTIONS						
ltem	MI /MA/ CR	Remarks		Date for Correction					
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that Immediately it functions in the manner intended and can be easily cleaned and sanitized.							
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious Immediately containers once opened, scoops kept out of bins, not directly on floor). Observations: Taco box was left open after use. Must be closed after each use or transfered container.							
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors under equipment and hard to reach area require cleaning							
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Employeee washroom and employee handsink counters by employee washroom must be repaired.		Immediatel by employee					
		CLOSING	COMMENTS						

Rating colour: Green