

Food Premises Inspection Summary Report

Name of Premise:		Wacky Wonderful Waffles	Licence #: 01-03		
Address: Water Supply:		2959 Main St Hillsborough NB E4H 2X9 Municipal	Туре:	Class/Classe 4	
					Compliance per 3, 2023
MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable					
		OBSERVATIONS AND C	ORRECTIVE ACTIONS		
ltem	MI /MA/ CR	Rem	Remarks		Date for Correction
2.3	MI Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and Immediately logs shall be easily accessible for review by inspectors. Observations: Temperatures are missing for most of October up to this time.				
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of Immediately operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Hot food temperatures to be recorded once every four hour period.			
8.2	MI	MI Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Immediate Observations: The test strips present are past the expiry date.			
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report. Observations: Post the current inspection report.			Immediately
		CLOSING C	OMMENTS		

Rating colour: Green