

Food Premises Inspection Summary Report

Name of Premise:	WOW Fried Chicken Inc.	Licence #:	11-039651
Address:	9417 rue Main Richibucto NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	April 25, 2024

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	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Back fridge at 6°C at time of inspection. Keep eye on fridge if not reaching 4°C within an hour, move chicken to fridge that works	May 9, 2024
7.3	MA	If a high temperature dishwasher is used, the sanitizing water temperature shall reach 82°C (180°F). Observations: Dishwasher rinse cycle temperature not reading on dishwasher display. All dishes must be sanitized by hand	May 9, 2024

CLOSING COMMENTS

Rating colour: Dark Yellow