

Food Premises Inspection Summary Report

Name of Premise: KFC Address: 405 Miramichi Rd Oromocto NB E2V 0B3 Water Supply: Municipal	Licence #: 03-01703 Type: Class/Classe 4 Category: Compliance Date of Inspection: February 21, 2023
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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
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. Observations: Several bags of chicken were sitting in preparation sink under constant cold running water. Chicken above the water was at 7.0 degrees C. The food handler indicated the chicken was thawing in this manner for less than 30 minutes. Comment: <i>Ensure to use one of the proper thawing methods to avoid food entering the temperature danger zone and bacteria growth.</i> Corrective Actions: <i>Food handler placed a few bags of chicken in refrigerated unit and others were kept under running water to soon be cooked.</i>	Corrected
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: Gravy was measured at 40 degrees C. Comment: <i>Ensure to keep hot foods hot and cold foods cold.</i> Corrective Actions: <i>Food handler increase temperature of the hot pot.</i>	Corrected
3.3	MI	Foods must be kept covered when not in use or being handled. Observations: Cover to gravy was left open. Comment: <i>Ensure to keep lids closed when not in use to maintain temperature and avoid cross contamination.</i> Corrective Actions: <i>Food handler closed lid to gravy.</i>	Corrected
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Two mops have worn tape around handle to indicate which mop to be used on each surface. Comment: <i>Tape is heavily worn and can lead to physical contamination of the food.</i>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: The cooking area was heavily soiled with oil and debris. Comment: <i>When non-food contact equipment is currently not being used it must be maintained in a sanitary manner.</i>	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green