

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Kentucky Fried Chicken	<b>Licence #:</b>	07-00706
<b>Address:</b>	145 pleasant St. Miramichi NB E1V 1Y2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 2, 2023

*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	MA	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 unit for gravy, potatoes and corn too cold at time of inspection</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Ceiling vent in front prep area needs to be cleaned</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**