



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> OhFry!  <b>Address:</b> 3081 Route 16 Timber River NB E4M 3A1  <b>Water Supply:</b> Private	<b>Licence #:</b> 01-02750  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> July 12, 2022
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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
3.3	MI	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: missing 1 hot holding unit temperature log (for gravy). ensure to record each hot holding unit.</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**