

Food Premises Inspection Summary Report

<p>Name of Premise: KC & Sons Fish & Chips (mobile)</p> <p>Address: Mobile NB</p> <p>Water Supply: Private</p>	<p>Licence #: 07-00538</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: August 29, 2022</p>
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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 Observations: Hot holding Temperatures must be recorded every 4 hours of operations	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) Observations: Sanitizer was too strong at time of inspection Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Inspection done by inspection in Moncton at Festival

Rating colour: Green