



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> K-Cupbop  <b>Address:</b> B-504 Champlain St Dieppe NB E1A 1P4  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-03166  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 24, 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	Potentially hazardous foods shall be held at 4°C or less or at 60°C or above until served <b>Observations: Temperature of hot food was between 52-59 degrees Celcius at time of inspection. Make sure the units are hot enough to maintain 60 degrees Celcius throughout the day. Food must be stirred when it's not busy and it must be spread out in the container and not pushed together in a pile (mound) in order to maintain the temperature throughout all the food.</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**