



Food Premises Inspection Summary Report

| | |
|--|---|
| Name of Premise: Cheese Curds and Habaneros Address: 93 Hampton Rd Rothesay NB E2E 2P5 Water Supply: Municipal | Licence #: 02-009913 Type: Class/Classe 4 Category: Compliance Date of Inspection: March 1, 2022 |
|--|---|

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: Ensure to add the temperature, of the 2 bottles of sauce that are hot holding, to the hot holding temperature log. | Immediately |

CLOSING COMMENTS

Rating colour: Green