



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Fred's Restaurant <b>Address:</b> 2470 Chemin Acadie Cap-Pele NB E4N 1C9 <b>Water Supply:</b> Private	<b>Licence #:</b> 01-02808 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> May 23, 2023
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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
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3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Hot holding temperatures on the temperature logs were bellow 60C during the inspection. Ensure the temperature is checked correctly and recorded temperatures are above 60C.</b> <b>Corrective Actions: CDI</b>	Corrected
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### CLOSING COMMENTS

**Rating colour: Green**