

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	KFC	<b>Licence #:</b>	02-00637
<b>Address:</b>	621 Fairville Blvd Saint John NB E2M 3W3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 23, 2024

*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	MA	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>Comment: Hot holding temperature just recoded one time daily. It shall be checked and recoded every four hours during operation times.</b>	May 7, 2024
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>Comment: Gravy temperature was 46C at the time of inspection, it shall be 60 C or more, the gray was discarded, and put a new one</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Corrective Actions: Quat Sanitizer solution concentration i the buckets was 100ppm, it shall be 200ppm for Quat. It is corrected during the inspection</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Dark Yellow**