

Food Premises Inspection Summary Report

Name of Premise: Fusion Express #2 Address: Various Locations NB Water Supply: Municipal	Licence #: 01-03155 Type: Class/Classe 4 Category: Compliance Date of Inspection: August 29, 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
2.3	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less Observations: Temperature logs must always be available for inspector to review	Immediately
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.	Immediately

CLOSING COMMENTS

Rating colour: **Green**