

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Namaste Kitchen	<b>Licence #:</b>	03-035051
<b>Address:</b>	232 Rookwood Ave. Fredericton NB E3B 2M2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	March 30, 2023

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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Scoops were stored in rice cooker, flour, and other dry goods.</b> <b>Comment: Keep scoops and outside bins to avoid cross contamination.</b>	Immediately
3.4	MA	Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wand, ice bath, refrigerator, etc. <b>Observations: A large container of chicken was cooling at 40 degrees C for under an hour.</b> <b>Comment: Use shallow pans or reduce portions in containers so as to rapidly cool chicken.</b> <b>Corrective Actions: Food handler portioned the chicken in smaller containers and placed in walk-in cooler.</b>	Corrected
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. <b>Observations: Mechanical dishwasher door latch is broken and will not remain closed.</b> <b>Food handlers are using two compartment sink for washing rinsing and sanitizing.</b> <b>Comment: Repair or replace dishwasher. Submit floor plan to Health Protection Services if changes are to be made to dishwashing area.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Chlorine sanitizer was measured at about 25ppm.</b> <b>Comment: Chlorine sanitizer shall be kept at 100ppm.</b> <b>Corrective Actions: Operator prepared a new solution at 100ppm.</b>	Corrected

### CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

**Rating colour: Green**