



Food Premises Inspection Summary Report

Name of Premise: Narula's Kitchen	Licence #: 03-024649
Address: 292 University Ave Fredericton NB E3B 4H7	Type: Class/Classe 4
Water Supply: Municipal	Category: Routine Compliance
	Date of Inspection: April 15, 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
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: ensure each refrigeration unit temperature is recorded twice daily.	April 29, 2024
7.4	MA	Testing strips shall be available to verify sanitizer concentration. Observations: no chlorine test strips on site. require to purchase sanitizer test strips	April 29, 2024
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: ensure there is a bottle of sanitizer available inside the food preparation area. sanitizer mixed over 200ppm chlorine concentration, ensure it is maintained at 100ppm chlorine concentration. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Dark Yellow