



Food Premises Inspection Summary Report

Name of Premise: Sonia's Kitchen	Licence #: 02-042743
Address: 100 Prince Edward St Saint John NB E2L 4M5	Type: Class/Classe 4
Water Supply: Municipal	Category: Routine Compliance
	Date of Inspection: June 19, 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
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2.3	MA	Thermometers shall be in all refrigerated areas. Comment: There was no thermometer in the food display refrigerator Corrective Actions: CDI	Corrected
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2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Comment: Refrigerator temperatures were not being logged for the food display refrigerator	Immediately
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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. Comment: Temperatures of the rice hot holding unit were not being recorded	Immediately
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CLOSING COMMENTS

Rating colour: Green