

## Food Premises Inspection Summary Report

<p><b>Name of Premise:</b> Naru Japanese Restaurant Ltd.</p> <p><b>Address:</b> 536 Queen Street Fredericton NB</p> <p><b>Water Supply:</b> Municipal</p>	<p><b>Licence #:</b> 03-01766</p> <p><b>Type:</b> Class/Classe 4</p> <p><b>Category:</b> Compliance</p> <p><b>Date of Inspection:</b> August 3, 2021</p>
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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
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8.1	MI	Non-food contact equipment shall be kept clean and sanitary <i>Comment: Routine cleaning required in several non-food contact areas.</i>	Immediately
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### CLOSING COMMENTS

Deficiencies must be corrected no later than August 6th. No follow up inspection required.

**Rating colour:**                      **Green**