



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> The Culture Kitchen <b>Address:</b> 603 Loch Lomond Rd Saint John NB E2J 1Y8 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-038463 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> June 13, 2024
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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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	June 20, 2024
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process.  <b>Corrective Actions: CDI</b>	Corrected
3.4	MA	If being cooled from a temperature of 60°C (140°F) or greater, food shall reach 20°C (68°F) within 2 hours and then 4°C (40°F) within 4 hours (total of 6 hours cooling time).  <b>Corrective Actions: CDI</b>	Corrected
8.1	MA	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: A thorough cleaning and organizing of the kitchen is required.</b>	June 20, 2024
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Test strips must be available.</b>	June 20, 2024
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Keep the black sink clear and accessible at all times for handwashing. Have soap and a paper towel dispenser at the sink.</b>	June 20, 2024

### CLOSING COMMENTS

**Rating colour: Dark Yellow**