

Food Premises Inspection Summary Report

Name of Premise:	KBistro	Licence #:	03-02026
Address:	237 Main St Chipman NB E4A 2H2	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	January 22, 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	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Temperature are checked and recorded however temperatures are sometimes above 4 degrees C. Comment: When taking initial temperature and it is above 4 degrees C, recheck unit after 15 minutes to verify if the refrigerator is working properly. If temperature is still above 4 degrees C all hazardous foods are to be removed and stored in another refrigerator at the right temperature. Corrective Actions: Checked and removed hazardous food from Preparation refrigerator. Refrigerator is being monitored to verify proper temperatures.	Corrected
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: Checked chlorine sanitizer bucket and did not get a reading. Comment: showed staff how to prepare a chlorine sanitizer with 100ppm strength. 1ml to 1 liter of lukewarm water will give 100ppm Corrective Actions: Staff prepared correct chlorine sanitizer solution of 100ppm	Corrected

CLOSING COMMENTS

Recommended for licensing

Rating colour: Green