



Food Premises Inspection Summary Report

Name of Premise: Joyful K Cuisine (Airport General Store) Address: 4105 Loch Lomond Rd Saint John NB E2N 1C5 Water Supply: Private	Licence #: 02-036016 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: February 15, 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
3.3	CR	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: Warming unit must be adjusted to ensure a holding temperature of 60 Degrees Celsius. If the unit cannot reach this temperature, it must not be used. Corrective Actions: Discussed with operator at time of inspection. Temperature of unit adjusted.	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: Bleach being used as a sanitizer must be mixed to a concentration of 100ppm. The current strength is at least 200ppm. Purchase chlorine test strips. Corrective Actions: Discussed with operator and sanitizer mixed to the proper concentration at the time of the inspection.	Corrected

CLOSING COMMENTS

Complete a new bacteriological water sample and email to the inspector.

Rating colour: Green