

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Kim's Korean Food	<b>Licence #:</b>	02-02843
<b>Address:</b>	47 Charlotte St Saint John NB E2L 2H8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 29, 2023

*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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Raw eggs must not be stored above ready to eat foods</b>	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Hot holding units containing potentially hazardous foods were at 40C. Temperature of units was turned up at the time of inspection.</b> <b>Corrective Actions: CDI</b>	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). <b>Observations: No sanitizer was available on site. A bucket was mixed at the time of inspection. Sanitizer must be available at all work stations.</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Test strips are expired. New ones must be purchased.</b>	Immediately
9.2	MI	Hand washing stations shall not be used for any other purpose. <b>Observations: Onions were being stored in the hand wash sink at the time of inspection. The sink must be kept clear at all times</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**