Name of Premises: 5/ Sushi Bar									Licence #:	2-0	255/					Brunsw Nour	veau_
Opera	tor:						3		Type: Cla	ass 3	Class 4	Class 5				brunsw	ICK
Address: 47 Conterbury Street Scint John									Category:	•	Re-inspe	_	Other			CANAD	A
Item	N.O.	s U			Item	N.O.	S	U		Item	N.O. S U		Item	N.O.	S	U	
No.	FOOD	LL	1		No.	14.05.	0		Haldings Marks and	No.		T AND INTERIOR	No.	N.O.	-	W. W. (O.). (I.). (I.).	
1.1	1000		Annual C		-				Holding Methods	7.0	FOOD EQUIPMEN	Food Equipment (Design, Construc	10.2			Walls (Construction and Mai Ceilings (Constructions and	
		Approved Source			3.4				Cooling Methods	7.1	V	Installation and Maintenance)	10.3			Maintenance)	
1.2		Purchasing and Receiving Acceptable Containers and Labeling			3.5	-		_	Re-heating Methods	7.2	V	Food Contact Surfaces	11.0	WATE	RSUPPL	LY AND WASTE DISPOSAL	
2.0	FOOD	DOD STORAGE			3.6	F000	DICOLA	V ANI	Handling Methods D SERVICE	7.3	1	Mechanical Dishwashing	11.1	-	1	Water (Quality and Quantity) .
2.1	1000	Storage of Potentially Hazardous Foods			4.0	FUUD	DISPLA	Y AN	r	7.4	\ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Manual Dishwashing	11.2	-	1	Sewage Disposal	
2.2		1	Frozen Storage						Display Methods Advance Preparation	7.5 8.0	CLEANING AND S	Eating Utensils and Dishes	11.3	LICUT	INC AND	Solid Waste Handling VENTILATION	
2.3			Refrigerated Storage (Temperature)			RECOR	SD KEE	PING	AND RECALLS	8.1	CLEANING AND S	Cleaning and Sanitizing	12.1	LIGHT	ING AND	Lighting	*****
					5.0	The object of		. 1110				Detergents and Chemical Use and		-	-	4	
2.4				Storage (Methods)	5.1	V			Record Keeping	8.2		Storage	12.2			Ventilation	
2.5		Refrigerated Storage (Space)			5.2	V			Recall of Food	9.0	SANITARY FACILI	TIES	13.0	GENE	RAL		
2.5		Dry Storage			6.0	PERSONNEL				9.1		Washroom(s)	13.1			Licence	
2.7		V	Storage of F		6.1		~		Demonstrating Knowledge	9.2		Hand Washing Station(s)	13.2			Rodent and Insect Control	
3.0	FOOD	PREPARATION AND HANDLING			6.2		1		Employee Health	10.0	FLOORS, WALLS		13.3		1	Other Infractions/Hazards	
3.1	Thawing Methods								Personal Hygiene Practices	10.1		Floors (Construction and Maintena	nce)				
3.2		~	Cooking Met		N.O	Not Obse	erved; S	- Sat	isfactory; U – Unsatisfactory; MI – Minor	Infraction	ı; MA – Major Infract	ion; CR – Critical Infraction			-		
	m No. MI MA CR Remarks															Date for Correction	
1,5	13 V Lake raw fish with the date it is placed in the freezen															loclar	
when it is going to be used to presure sush nice (on provious report)																	
2.2 V Treezor						1000	of	pr	a shall be no	Adni	al cet	locat della	for o	inte	col	local	- 10 H
	List of the state											lary	-				
3 2														7 /-			
). ~		+		requar 1	1,0	SIT	9	Pr	TOP, GCIA, KOM	,110	e court	Suitable te	ing			locas	
	-1111-2-2			GUIPMON	7	140%	all	1	esults in a	100	sheet			200			A311 1
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27									***								
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					90° E.					7							
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Green															1		
٦		25	6000 C	1/20	20	0		Re-in Requ	spection Yes No								
Ligh 	t Yello	N	Dark Y	rellow /VOO	W,	W	17	Requ	ireu.								1
Strip	ed Red		Red		of Inspe	ction:		If Yes	s, Date:								
	Whit	te – Office;	Yellow – Ope	rator; Blue - Copy for Pos	sting											01/2	.019

FOOD PREMISES INSPECTION FORM