

FOOD PREMISES INSPECTION FORM



Name of Premises: Nabi Sushi
 Operator: _____
 Address: 3 Bridge Street Sackville NB

Licence #: 01-02973
 Type: ☐ Class 3 ☒ Class 4 ☐ Class 5
 Category: ☐ Routine ☐ Re-inspection ☐ New Licence ☒ Other
 Water Supply: ☐ Private ☒ Municipal

Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U		Item No.	N.O.	S	U	
1.0	FOOD				3.3				Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS				10.2				Walls (Construction and Maintenance)
1.1				Approved Source	3.4				Cooling Methods	7.1				Food Equipment (Design, Construction, Installation and Maintenance)	10.3				Ceilings (Constructions and Maintenance)
1.2				Purchasing and Receiving	3.5				Re-heating Methods	7.2				Food Contact Surfaces	11.0	WATER SUPPLY AND WASTE DISPOSAL			
1.3				Acceptable Containers and Labeling	3.6				Handling Methods	7.3				Mechanical Dishwashing	11.1				Water (Quality and Quantity)
2.0	FOOD STORAGE				4.0	FOOD DISPLAY AND SERVICE				7.4				Manual Dishwashing	11.2				Sewage Disposal
2.1				Storage of Potentially Hazardous Foods	4.1				Display Methods	7.5				Eating Utensils and Dishes	11.3				Solid Waste Handling
2.2				Frozen Storage	4.2				Advance Preparation	8.0	CLEANING AND SANITIZING				12.0	LIGHTING AND VENTILATION			
2.3				Refrigerated Storage (Temperature)	5.0	RECORD KEEPING AND RECALLS				8.1				Cleaning and Sanitizing	12.1				Lighting
2.4				Refrigerated Storage (Methods)	5.1				Record Keeping	8.2				Detergents and Chemical Use and Storage	12.2				Ventilation
2.5				Refrigerated Storage (Space)	5.2				Recall of Food	9.0	SANITARY FACILITIES				13.0	GENERAL			
2.6				Dry Storage	6.0	PERSONNEL				9.1				Washroom(s)	13.1				Licence
2.7				Storage of Food for Staff	6.1				Demonstrating Knowledge	9.2				Hand Washing Station(s)	13.2				Rodent and Insect Control
3.0	FOOD PREPARATION AND HANDLING				6.2				Employee Health	10.0	FLOORS, WALLS AND CEILINGS				13.3				Other Infractions/Hazards
3.1				Thawing Methods	6.3				Personal Hygiene Practices	10.1				Floors (Construction and Maintenance)					
3.2				Cooking Methods															

N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
2.1 2.1				Follow up from Fire incident All foods that are open/prepared/ready to eat must be discarded (cold, frozen, dry storage items) All refrigerators, freezers must be properly cleaned and disinfected prior to re-use All dry goods (ie: take out containers, napkins) that are not cleanable must be discarded. All food contact surfaces must be cleaned/disinfected by a professional company with detailed receipts. Restoration company with detailed receipts must be provided after work is complete. All walls, floors, lighting, ceiling must be affected, fire/water damage must be repaired professionally. Prior to reopening, proof of remediation and cleaning by a professional company must be available. Licence suspended due to fire damage and water damage	

☐ Green
☐ Light Yellow ☐ Dark Yellow
☐ Striped Red ☒ Red

Re-inspection Required: ☒ Yes ☐ No
 If Yes, Date: prior to re-opening

Date of Inspection: Sept 10, 2020

White – Office; Yellow – Operator; Blue – Copy for Posting

Food Premises Standard Operational Procedures

Version 0.0 January 2019 Replaces version 0.1