

## Food Premises Inspection Summary Report

|                         |                                   |                            |                    |
|-------------------------|-----------------------------------|----------------------------|--------------------|
| <b>Name of Premise:</b> | Spoon Sushi Express               | <b>Licence #:</b>          | 01-035438          |
| <b>Address:</b>         | 20 Lonsdale<br>Moncton NB E1G 2H9 | <b>Type:</b>               | Class/Classe 4     |
| <b>Water Supply:</b>    | Municipal                         | <b>Category:</b>           | Routine Compliance |
|                         |                                   | <b>Date of Inspection:</b> | August 25, 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 |
|------|------------|---------|---------------------|
|------|------------|---------|---------------------|

|     |    |   |           |
|-----|----|---|-----------|
| 2.3 | MI | <p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p><b>Observations: Temperature of all refrigerators must be logged at least twice daily.</b></p> <p><b>Corrective Actions: Operator will start logging temperature of all refrigerators today.</b></p> | Corrected |
|-----|----|---|-----------|

### CLOSING COMMENTS

Rating colour: Green