

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sushi Blossom	<b>Licence #:</b>	02-03235
<b>Address:</b>	174 Hampton Road Quispamsis NB E2E 4J8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Follow-up
		<b>Date of Inspection:</b>	April 4, 2024

*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
7.4	MA	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Sanitizer in sink was at 0ppm. It must be 200ppm for QUAT.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**