

Food Premises Inspection Summary Report

Name of Premise:		Ta-ke Sushi Restaurant	Licence #:	02-02502
Address: Water Supply:		38 King St Saint John NB E2L 1G3 Municipal	Туре:	Class/Classe 4
			Category:	Routine Compliance
			Date of Inspection:	January 31, 2024
	MI - Mino	r infraction; MA - Major infraction; CR - Critical	infraction; CDI - Corrected During Insp	nection; N/A - Not Applicable
		OBSERVATIONS A	ND CORRECTIVE ACTIONS	
ltem N	11 /MA/ CR	Remarks		Date for Correction
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: two cutting boards needs to be resurfaced or replaced, they still have good three cutting boards.		
3.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Immediate Observations: The kitchen needs more organizing and cleaning.		
10.1	MI	Floors shall be of sound construction and ir Observations: The kitchen floor nee	Immediately	
		CLOSI	NG COMMENTS	

Rating colour: Green