

Food Premises Inspection Summary Report

Name of Premise:	Sushi Jo	Licence #:	02-02696
Address:	612 Main Street Sussex NB E4E 7H8	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	April 12, 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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Asparagus was stored beside raw chicken in one fridge. Fresh vegetables were also stored in the drawer below raw chicken. Food was also being double stacked in the prep table. Food is unable to be maintained at proper temperature if stored this way. Discontinue practices.	Immediately
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Fridges need to be cleaned.	April 19, 2024
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. Observations: Shelves in the kitchen need to be cleaned. Food storage bins need to be cleaned.	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Grills, fryers and fume hoods need to be cleaned. All cardboard on shelves or floors must be removed. It cannot be easily cleaned. Clothes stored under dishes must be removed. Cupboard below 2 compartment sink needs to be cleaned.	April 19, 2024
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. Observations: Take out containers must kept protected from contamination.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was mixed too low at time of inspection. It must be 100 ppm.	April 12, 2024
9.2	MI	Dispensed soap (liquid or powder) shall be provided at hand washing station(s). Observations: Soap dispenser must be attached to the wall and clean.	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Walls need to be cleaned in the kitchen	Immediately
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Washrooms need to be cleaned. Sink in men's washroom is draining slowly and needs to be fixed. Door casing on door to the outside in the back needs to be replaced.	Immediately

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10.1 MI **Outstanding Infraction: Floors shall be of sound construction and in good repair.** April 19, 2024
Comment: Floors need to be cleaned in all areas of the kitchen. Floor tile are still missing and need to be replaced.

CLOSING COMMENTS

Rating colour: Dark Yellow