

## Food Premises Inspection Report

<b>Name of Premise:</b> Haru Sushi  <b>Address:</b> 70 Miramichi Road Oromocto NB	<b>Licence #:</b> 03-01642 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> May 20, 2021
--	---

Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	U Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	S Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	U Dry Storage	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1.	U Thawing Methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	N.O. Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	U Personal Hygiene Practices	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

<b>Name of Premise:</b>	Haru Sushi	<b>Licence #:</b>	03-01642
-------------------------	------------	-------------------	----------

### 8.0 CLEANING AND SANITIZING

- |      |   |   |                          |                          |
|------|---|---|--------------------------|--------------------------|
| 8.1. | U | Cleaning and Sanitizing                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2. | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

### 9.0 SANITARY FACILITIES

- |      |   |                         |                                     |                          |
|------|---|-------------------------|-------------------------------------|--------------------------|
| 9.1. | S | Washroom(s)             | <input type="checkbox"/>            | <input type="checkbox"/> |
| 9.2. | U | Hand Washing Station(s) | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

### 10.0 FLOORS, WALLS AND CEILINGS

- |       |   |  |                          |                          |
|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance)    | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance)     | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

### 11.0 WATER SUPPLY AND WASTE DISPOSAL

- |       |   |                              |                          |                          |
|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal              | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling         | <input type="checkbox"/> | <input type="checkbox"/> |

### 12.0 LIGHTING AND VENTILATION

- |       |   |             |                          |                          |
|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting    | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

### 13.0 GENERAL

- |       |   |                           |                          |                          |
|-------|---|---------------------------|--------------------------|--------------------------|
| 13.1. | S | Licence                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | U | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
1.3	MA	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. <b>Observations: Fish and seafood products not labelled in all cold storage units, need to be labelled with date of packaging and product identification.</b>	June 3, 2021
13.3.	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.) <b>Observations: Clutter, mix of dry food items and containers and other stored in a disorganized manner, declutter and reorganize room, store foodstuffs separately from non food items.</b>	June 3, 2021
2.6.	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) <b>Observations: Scoops were left in flour and rice bins, scoops need to be kept out of containers and stored in a designated slot.</b> <b>Corrective Actions: Operator removed scoops from containers during inspection.</b>	Corrected
3.1.	MA	Les aliments congelés doivent être décongelés convenablement, c'est-à-dire sous l'eau froide courante, au réfrigérateur à une température de 4 °C (40 °F) ou moins, au four à micro-ondes comme étape de cuisson. <b>Observations: Package of crab had been pulled out directly on the counter to thaw, less than 1h at time of inspection. Operator put it in the refrigerator upon mention</b> <b>Corrective Actions: Advised operator that foods are to be thawed in the refrigerator below 4C or under cold running water.</b>	Corrected

## Food Premises Inspection Report

<b>Name of Premise:</b>		Haru Sushi	<b>Licence #:</b>	03-01642
6.3.	MI	<p>Employees shall take adequate measures to ensure that food is not contaminated by hair</p> <p><b>Observations: None of the employees preparing food were wearing hair restraints.</b></p> <p><b>Corrective Actions: Advised operator that employees need to wear hair restraint, all of them put one on at the time of inspection.</b></p>		Corrected
8.1.	MI	<p>Floors, walls and ceilings shall be kept clean and sanitary</p> <p><b>Observations: Dust\grease mixture visually accumulated on painted ceiling and wall surfaces in fryer area, need to be cleaned.</b></p>		June 3, 2021
8.1.	MI	<p>Non-food contact equipment shall be kept clean and sanitary</p> <p><b>Observations: Hood vent had grease drips along the extinguisher piping, hood needs to be cleaned as a whole, back plate on wall needs to be cleaned. The fryer area equipment needs a thorough cleaning. Brown storage shelf on main wall had dust flour accumulation, needs to be cleaned.</b></p>		June 3, 2021
8.1.	MI	<p>Food contact surfaces, equipment and utensils shall be kept clean and sanitary</p> <p><b>Observations: Doors on those units were soiled and require cleaning, also need interior cleaning.</b></p>		June 3, 2021
8.1.	MI	<p>Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration</p> <p><b>Observations: Sanitizer measured at 200ppm, needs to be maintained at 100ppm, adjust ratio as needed.</b></p> <p>Reading: - 12:37 PM - sanitizer pail : 200ppm</p>		June 3, 2021
9.2.	MA	<p>Hand washing stations shall not be used for any other purpose</p> <p><b>Observations: Handwashing sink was being utilized to rinse parsley and lettuce, should be designated only for handwashing or discontinue use as handwashing sink if to be used for food prep. Two sinks in front, use one for hand washing and one for other purposes.</b></p> <p><b>Corrective Actions: Operator discontinued use of the left sink for handwashing.</b></p>		Corrected

### CLOSING COMMENTS

Follow-up inspection on June 3, 2021

**Rating color**

**Dark Yellow / Jaune Foncé**