

Food Premises Inspection Summary Report

Name of Premise: Sakura Sushi Address: 102-343 Queen St Fredericton NB E3B 1B1 Water Supply: Municipal	Licence #: 03-042736 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: May 30, 2024
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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
1.3	MI	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. Observations: Several foods throughout cold storage units were unlabeled. Comment: Ensure to label food and containers in cold storage with name and date.	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: In refrigerator below prep area, salmon was stored above what appeared to be mangos. Comment: Avoid storing raw fish above fresh fruit to prevent contamination. Corrective Actions: Food handler relocated raw salmon below mangos during inspection.	Corrected
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). Observations: Boxes of avocados and cucumbers were stored directly on the floor. Comment: Relocate the above mentioned food items to prevent contamination and ease of cleaning.	Immediately
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning). Observations: Food prep area including hot pot and air fryer were soiled with food debris. Comment: Ensure cleaning and sanitizing of food prep areas after use. Corrective Actions: Food operator cleaned entire operation station during inspection.	Corrected
8.2	MA	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: No diluted sanitizer was prepared during inspection. Comment: Sanitizer should be prepared and easily accessible for spills. Corrective Actions: Diluted sanitizer was prepared during inspection by food handler.	Corrected

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green