

FOOD PREMISES INSPECTION FORM

Name of Premises: Spoon Sushi Express

Licence #: 01-02322

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 20 Lonsdale Drive, Moncton

Additional Info: PM TE Catering

Category: Routine Re-inspection New Licence Other

Water Supply: Private Municipal



| Item No. | N.O. | S | U | Item No. | N.O. | S | U | Item No. | N.O. | S | U | Item No. | N.O. | S | U | |
|----------|-------------------------------|---|---|----------|----------------------------|-------------------------------------|---|----------|-----------------------------|---|---|----------|---------------------------------|---|---|--|
| 1.0 | FOOD | | | 3.3 | | <input checked="" type="checkbox"/> | | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | | | Walls (Construction and Maintenance) |
| 1.1 | | | | 3.4 | | | | 7.1 | | | | 10.3 | | | | Ceilings (Constructions and Maintenance) |
| 1.2 | | | | 3.5 | | | | 7.2 | | | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | |
| 1.3 | | | | 3.6 | | | | 7.3 | | | | 11.1 | | | | Water (Quality and Quantity) |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | 7.4 | | | | 11.2 | | | | Sewage Disposal |
| 2.1 | | | | 4.1 | | | | 7.5 | | | | 11.3 | | | | Solid Waste Handling |
| 2.2 | | | | 4.2 | | | | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | |
| 2.3 | | | | 5.0 | RECORD KEEPING AND RECALLS | | | 8.1 | | | | 12.1 | | | | Lighting |
| 2.4 | | | | 5.1 | | | | 8.2 | | | | 12.2 | | | | Ventilation |
| 2.5 | | | | 5.2 | | | | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | |
| 2.6 | | | | 6.0 | PERSONNEL | | | 9.1 | | | | 13.1 | | | | Licence |
| 2.7 | | | | 6.1 | | | | 9.2 | | | | 13.2 | | | | Rodent and Insect Control |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | | | Other Infractions/Hazards |
| 3.1 | | | | 6.3 | | | | 10.1 | | | | | | | | |
| 3.2 | | | | | | | | | | | | | | | | |

N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction

| Item No. | MI | MA | CR | Remarks | Date for Correction |
|----------|----|----|----|--|---------------------|
| 3.3 | | | | Acidified rice is being held in the refrigerator at 4°C or less and does not need a pH meter to test the rice. | corrected. |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 If Yes, Date: _____

Date of Inspection: NOV. 30, 2021

White – Office; Yellow – Operator; Blue – Copy for Posting WH - With Handling; PM - Public Market; TE - Temporary E