

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sushi Sapporo	<b>Licence #:</b>	01-02371
<b>Address:</b>	C-1120 Findlay Blvd Riverview NB E1B 0J6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 14, 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
7.1	MA	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. <b>Observations: The counter wiping cloth is highly dirty; change it for a clean one (cloth discarded). When not in use, your cloth should be stored in sanitizer.</b> <b>Corrective Actions: CDI</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: The metal grease strainer is in terrible shape; it is torn and has numerous broken pieces. Discard.</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MA	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: The small yellow cutting board is the washed, rinsed and sanitized.</b>	March 21, 2024
8.1	MA	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Clean the following: the floor under the dishwasher, the outside of the two large white plastic bins, the front of the stove, the black plastic shelving, the brown wooden shelving, around the hand wash sink taps, the white and black microwaves, and the black plastic push carts.</b>	March 21, 2024
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Kitchen food surface sanitizer is too strong; use 1/2 teaspoon of bleach per liter of water to give 100 parts per million of chlorine for sanitizing purposes.</b>	March 21, 2024
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Sanitizer test strips for the dishwasher and food surface sanitizer are present, but are past the expiry date.</b>	March 21, 2024
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. <b>Observations: Your sanitizer bottle is to be labelled as "sanitizer."</b>	March 21, 2024
9.1	MA	Liquid or powdered soap, toilet paper and single use paper towel or an approved hand drying device must be present. <b>Observations: Staff washroom soap dispenser is empty.</b> <b>Corrective Actions: CDI</b>	Corrected

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<b>CLOSING COMMENTS</b>
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**Rating colour: Dark Yellow**