

FOOD PREMISES INSPECTION FORM

Name of Premises: Sushi Sapporo
 Operator: Sushi Sapporo
 Address: C-1120 Findlay Blvd.
Riverview, NB

Licence #: 01-02371
 Type: Class 3 Class 3 WH Class 4 Class 5
 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				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0 FOOD STORAGE				4.0 FOOD DISPLAY AND SERVICE				7.4				11.2			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling			
2.2				4.2				8.0 CLEANING AND SANITIZING				12.0 LIGHTING AND VENTILATION			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				5.0 RECORD KEEPING AND RECALLS				Detergents and Chemical Use and Storage				12.2			
2.4				5.1				8.2				13.0 GENERAL			
Refrigerated Storage (Methods)				Record Keeping				SANITARY FACILITIES				Licence			
2.5				5.2				9.1				13.1			
Refrigerated Storage (Space)				Recall of Food				Washroom(s)				Rodent and Insect Control			
2.6				6.0				9.2				13.2			
Dry Storage				6.0 PERSONNEL				Hand Washing Station(s)				13.3			
2.7				6.1				10.0				FLOORS, WALLS AND CEILINGS			
Storage of Food for Staff				Demonstrating Knowledge				Floors (Construction and Maintenance)				Other Infractions/Hazards			
3.0 FOOD PREPARATION AND HANDLING				6.2				10.1							
3.1				6.3				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction							
Thawing Methods				Employee Health											
3.2				6.3											
Cooking Methods				Personal Hygiene Practices											

Item No.	MI	MA	CR	Remarks	Date for Correction
				<i>New location approved for licensing</i>	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 16-March-2019 Re-inspection Required: Yes No

If Yes, Date: _____ Received by: _____ Inspector Signature: _____