

Food Premises Inspection Summary Report

Name of Premise:		SakuraFuSushi	Licence #:	02-042747	
Address: Water Supply:		1 Market Square	Туре:	Class/Classe	4
		Saint John NB E2L 4Z6	Category:	Routine Compliance June 20, 2024	
		Municipal	Date of Inspection:		
	MI - Minoi	r infraction; MA - Major infraction; CR - Critical in	fraction; CDI - Corrected During Inspe	ection; N/A - Not Appl	icable
		OBSERVATIONS AN	D CORRECTIVE ACTIONS		
ltem	MI /MA/ CR	R	emarks	D	ate for Correction
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled Immediatel with the "packaged on date" using the date in which the large portion food item was opened.			
2.1	CR	R All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C Corre (140°F). Comment: Cooked foods, including shrimp, chicken balls and spring rolls were being stored at room temperature and were discarded. If potentially foods are not being served after being cooked, store in a location such that they will be cooled down to 4 degrees Celsius or less or place in a unit that can maintain their temperature at or above 60 degrees Celsius. Corrective Actions: CDI Reading: - 2:45 PM - chicken ball : 25°C Corrective Actions			
3.1	MA	 Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. Comment: Crab was being thawed in a bowl of water. Thaw frozen foods under cold running water, in the refrigerator or as part of the cooking process Corrective Actions: CDI 			Corrected
9.2	MA	Hand washing stations shall not be used for any other purpose. Comment: The back room handwashing sink was being used to thaw food. Corrective Actions: CDI			Corrected
13.1	MI	A valid licence to operate a food premises sha			Immediately
9.2	MI	Outstanding Infraction: Paper towel shall Comment: Paper towel for the front hand	be in a dispenser.	enser	

Rating colour: Green