

FOOD PREMISES INSPECTION FORM

Name of Premises: Sushi Blossom

Licence #: 02-03235 Type: Class 3 Class 4 Class 5

Operator: _____

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Address: 174 Hampton Rd, Unit E, Quispamsis, NB

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 | | | | Holding Methods | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | | |
| 1.1 | | | | 3.4 | | | | Approved Source | 7.1 | | | | 10.3 | | | |
| 1.2 | | | | 3.5 | | | | Purchasing and Receiving | 7.2 | | | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | |
| 1.3 | | | | 3.6 | | | | Acceptable Containers and Labeling | 7.3 | | | | 11.1 | | <input checked="" type="checkbox"/> | |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | | 7.4 | | | | 11.2 | | | |
| 2.1 | | | | 4.1 | | | | Storage of Potentially Hazardous Foods | 7.5 | | | | 11.3 | | | |
| 2.2 | | | | 4.2 | | | | Frozen Storage | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | |
| 2.3 | | | | 5.0 | RECORD KEEPING AND RECALLS | | | | 8.1 | | | | 12.1 | | | |
| 2.4 | | | | 5.1 | | | | Refrigerated Storage (Temperature) | 8.2 | | | | 12.2 | | | |
| 2.5 | | | | 5.2 | | | | Refrigerated Storage (Methods) | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | |
| 2.6 | | | | 6.0 | PERSONNEL | | | | 9.1 | | | | 13.1 | | | |
| 2.7 | | | | 6.1 | | | | Dry Storage | 9.2 | | | | 13.2 | | | |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | | | Storage of Food for Staff | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | | |
| 3.1 | | | | 6.3 | | | | Demonstrating Knowledge | 10.1 | | | | | | | |
| 3.2 | | | | | | | | Employee Health | | | | | | | | |
| | | | | | | | | Personal Hygiene Practices | | | | | | | | |

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 |
|----------|----|----|----|------------------------------|---------------------|
| | | | | Item 11.1 has been corrected | |
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| <input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red | Date of Inspection: <u>Mar 3, 2020</u> | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____ |
|--|--|--|