

## FOOD PREMISES INSPECTION FORM

Name of Premises: TomoTachi Sushii & Roll  
 Operator: TomoTachi Sushii  
 Address: 1110 Smyth St. Unit #19  
Bedford, NB

Licence #: 03-01846 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection  
 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				<b>FOOD</b>	3.3			<input checked="" type="checkbox"/>	Holding Methods	7.0				<b>FOOD EQUIPMENT AND UTENSILS</b>	10.2			<input checked="" type="checkbox"/>		Walls (Construction and Maintenance)
1.1				Approved Source	3.4			<input checked="" type="checkbox"/>	Cooling Methods	7.1			<input checked="" type="checkbox"/>	Food Equipment (Design, Construction, Installation and Maintenance)	10.3			<input checked="" type="checkbox"/>		Ceilings (Constructions and Maintenance)
1.2	<input checked="" type="checkbox"/>			Purchasing and Receiving	3.5		<input checked="" type="checkbox"/>		Re-heating Methods	7.2			<input checked="" type="checkbox"/>	Food Contact Surfaces	11.0					<b>WATER SUPPLY AND WASTE DISPOSAL</b>
1.3			<input checked="" type="checkbox"/>	Acceptable Containers and Labeling	3.6			<input checked="" type="checkbox"/>	Handling Methods	7.3	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	Mechanical Dishwashing	11.1				<input checked="" type="checkbox"/>	Water (Quality and Quantity)
2.0				<b>FOOD STORAGE</b>	4.0				<b>FOOD DISPLAY AND SERVICE</b>	7.4			<input checked="" type="checkbox"/>	Manual Dishwashing	11.2				<input checked="" type="checkbox"/>	Sewage Disposal
2.1		<input checked="" type="checkbox"/>		Storage of Potentially Hazardous Foods	4.1			<input checked="" type="checkbox"/>	Display Methods	7.5			<input checked="" type="checkbox"/>	Eating Utensils and Dishes	11.3				<input checked="" type="checkbox"/>	Solid Waste Handling
2.2		<input checked="" type="checkbox"/>		Frozen Storage	4.2			<input checked="" type="checkbox"/>	Advance Preparation	8.0				<b>CLEANING AND SANITIZING</b>	12.0					<b>LIGHTING AND VENTILATION</b>
2.3		<input checked="" type="checkbox"/>		Refrigerated Storage (Temperature)	5.0				<b>RECORD KEEPING AND RECALLS</b>	8.1			<input checked="" type="checkbox"/>	Cleaning and Sanitizing	12.1				<input checked="" type="checkbox"/>	Lighting
2.4			<input checked="" type="checkbox"/>	Refrigerated Storage (Methods)	5.1			<input checked="" type="checkbox"/>	Record Keeping	8.2			<input checked="" type="checkbox"/>	Detergents and Chemical Use and Storage	12.2				<input checked="" type="checkbox"/>	Ventilation
2.5		<input checked="" type="checkbox"/>		Refrigerated Storage (Space)	5.2			<input checked="" type="checkbox"/>	Recall of Food	9.0				<b>SANITARY FACILITIES</b>	13.0					<b>GENERAL</b>
2.6		<input checked="" type="checkbox"/>		Dry Storage	6.0				<b>PERSONNEL</b>	9.1			<input checked="" type="checkbox"/>	Washroom(s)	13.1				<input checked="" type="checkbox"/>	Licence
2.7	<input checked="" type="checkbox"/>			Storage of Food for Staff	6.1			<input checked="" type="checkbox"/>	Demonstrating Knowledge	9.2			<input checked="" type="checkbox"/>	Hand Washing Station(s)	13.2				<input checked="" type="checkbox"/>	Rodent and Insect Control
3.0				<b>FOOD PREPARATION AND HANDLING</b>	6.2			<input checked="" type="checkbox"/>	Employee Health	10.0				<b>FLOORS, WALLS AND CEILINGS</b>	13.3				<input checked="" type="checkbox"/>	Other Infractions/Hazards
3.1		<input checked="" type="checkbox"/>		Thawing Methods	6.3			<input checked="" type="checkbox"/>	Personal Hygiene Practices	10.1				<input checked="" type="checkbox"/>	Floors (Construction and Maintenance)					
3.2		<input checked="" type="checkbox"/>		Cooking Methods																

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
1.3	<input checked="" type="checkbox"/>			Foods must be properly labelled with the item name.	immediate
2.4	<input checked="" type="checkbox"/>			Foods in refrigerator must be properly covered to prevent cross-contamination.	corrected.
3.3		<input checked="" type="checkbox"/>		Potentially hazardous foods shall be kept at 4°C or below or 40°F or above.	corrected.
7.1	<input checked="" type="checkbox"/>			Equipment shall be cleaned at a frequency that prevents the accumulation of dirt.	immediately.
10.1	<input checked="" type="checkbox"/>			Floors shall be designed to facilitate effective cleaning & sanitation.	Next routine insp

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	Date of Inspection: <u>November 28, 2017</u>
--	--	--