

**FOOD PREMISES INSPECTION FORM**

Name of Premises: Tomo Tachi Sushi + Roll  
 Operator: \_\_\_\_\_  
 Address: 1110 SMYTHE ST. UNIT 19  
FREDERICTON

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                                    |      |   |   | 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                                     |      |   |   |
| Purchasing and Receiving               |      |   |   | Re-heating Methods         |      |   |   | Food Contact Surfaces   |      |   |   | WATER SUPPLY AND WASTE DISPOSAL          |      |   |   |
| 1.3                                    |      |   |   | 3.6                        |      |   |   | 7.3   |      |   |   | 11.1                                     |      |   |   |
| Acceptable Containers and Labeling     |      |   |   | Handling Methods           |      |   |   | Mechanical Dishwashing  |      |   |   | Water (Quality and Quantity)             |      |   |   |
| 2.0                                    |      |   |   | 4.0                        |      |   |   | 7.4   |      |   |   | 11.2                                     |      |   |   |
| FOOD STORAGE                           |      |   |   | FOOD DISPLAY AND SERVICE   |      |   |   | Manual Dishwashing  |      |   |   | Sewage Disposal                          |      |   |   |
| 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   |      |   |   | 12.0                                     |      |   |   |
| Frozen Storage                         |      |   |   | Advance Preparation        |      |   |   | CLEANING AND SANITIZING   |      |   |   | LIGHTING AND VENTILATION                 |      |   |   |
| 2.3                                    |      |   |   | 5.0                        |      |   |   | 8.1   |      |   |   | 12.1                                     |      |   |   |
| Refrigerated Storage (Temperature)     |      |   |   | RECORD KEEPING AND RECALLS |      |   |   | Cleaning and Sanitizing   |      |   |   | Lighting                                 |      |   |   |
| 2.4                                    |      |   |   | 5.1                        |      |   |   | 8.2   |      |   |   | 12.2                                     |      |   |   |
| Refrigerated Storage (Methods)         |      |   |   | Record Keeping             |      |   |   | Detergents and Chemical Use and Storage                             |      |   |   | Ventilation                              |      |   |   |
| 2.5                                    |      |   |   | 5.2                        |      |   |   | 9.0   |      |   |   | 13.0                                     |      |   |   |
| Refrigerated Storage (Space)           |      |   |   | Recall of Food             |      |   |   | SANITARY FACILITIES   |      |   |   | GENERAL                                  |      |   |   |
| 2.6                                    |      |   |   | 6.0                        |      |   |   | 9.1   |      |   |   | 13.1                                     |      |   |   |
| Dry Storage                            |      |   |   | PERSONNEL                  |      |   |   | Washroom(s)   |      |   |   | Licence                                  |      |   |   |
| 2.7                                    |      |   |   | 6.1                        |      |   |   | 9.2   |      |   |   | 13.2                                     |      |   |   |
| Storage of Food for Staff              |      |   |   | Demonstrating Knowledge    |      |   |   | Hand Washing Station(s)   |      |   |   | Rodent and Insect Control                |      |   |   |
| 3.0                                    |      |   |   | 6.2                        |      |   |   | 10.0  |      |   |   | 13.3                                     |      |   |   |
| FOOD PREPARATION AND HANDLING          |      |   |   | Employee Health            |      |   |   | FLOORS, WALLS AND CEILINGS  |      |   |   | Other Infractions/Hazards                |      |   |   |
| 3.1                                    |      |   |   | 6.3                        |      |   |   | 10.1  |      |   |   |  |      |   |   |
| Thawing Methods                        |      |   |   | Personal Hygiene Practices |      |   |   | Floors (Construction and Maintenance)                               |      |   |   |  |      |   |   |
| 3.2                                    |      |   |   |                            |      |   |   |   |      |   |   |  |      |   |   |
| 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 |
|----------|----|----|----|---|---------------------|
|          |    |    |    | <i>All items from previous inspection have been corrected</i> |                     |
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|--|--|---|---------------------|------------------|
| <input checked="" type="checkbox"/> Green<br><input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow<br><input type="checkbox"/> Striped Red <input type="checkbox"/> Red | Date of Inspection: <u>July 23, 2019</u> | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | If Yes, Date: _____ | Signature: _____ |
|--|--|---|---------------------|------------------|