

Food Premises Inspection Summary Report

Name of Premise: Kuro Sushi Address: A-344 Main St. Shediac NB E4P 2E8 Water Supply: Municipal	Licence #: 01-02982 Type: Class/Classe 4 Category: Compliance Date of Inspection: May 17, 2022
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MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.1	MI	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Observations: Sushi rice left at room temperature must be time stamped to ensure it is not left at room temperature for more then 4 hours	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: raw meat must always be stored at the bottom of the refrigerator Corrective Actions: CDI	Corrected
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) Observations: scoops were observed in the dry food bins during the inspection, scoops must be kept out	Immediately

CLOSING COMMENTS

Rating colour: Green