



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 10, 2023

Bento Nouveau (Sushi Bar)
50 Old Placentia Road, Mount Pearl, NL

Yearly Operation

For additional information on the Inspection process, please see:

http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 28, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Observed 3 shopping carts full of sushi platters left at room temperature, food products 14C. Do not leave large amounts of cold product at room temperature; store food in the cooler.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Provide pH test strips or a pH meter to check the pH of the vinegar rice.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every operating day, minimum twice a day.
Food - Annual Inspection Oct 18, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please reorganize stock so that it isn't blocking the food prep area. If renovations take place, please put in a compact 3 comp sink.