



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 01, 2023**

**Sun Sushi
193 Kenmount Road, St. John's, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 31, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Dec 02, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Staff not using designated hand sink in rear cooking area. Cluttered and inaccessible. CDI - Items removed from sink, temporary soap dispenser provided and staff instructed to use this sink. Paper towel dispenser to be relocated away from cooler. Side splash guard to be provided.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Cover all foods in chest freezer. Defrost chest freezer and place all freezers on defrost schedule. Provide adequate shelving in walk-in freezer.
		505 - Food equipment and utensils that contact food are corrosion resistant	Clean ceiling tiles and vent above cooler and between the fryer area. Also clean the upper wall to the right of the exhaust hood. Place both cleaning items on routine schedule.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Routine Inspection Jun 13, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Maintain kitchen hand sink free and clear of clutter/equipment. Provide paper towels in a dispenser near the hand sink. CDI- Items removed during inspection. Paper towels provided in dispenser.



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 01, 2023

Sun Sushi
193 Kenmount Road, St. John's, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 13, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean & sanitize all door handles, gripping areas, cooler door handles and scoops & bin covers daily. Clean ceiling tiles and vent above food handling areas and in washrooms.