



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 27, 2019

Sushi Nami Royale
36 George Street, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 18, 2019	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer is overstocked. Clear out the extra stock, clean the freezer, reorganize and order less stock.
		606 - Adequate mechanical ventilation	Clean the fume hood filters every 30 days or less.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	The kitchen and dishwashing areas require additional cleaning. Increase the cleaning frequency in the kitchen and behind equipment.
		901 - Other	Do not store food products directly on the floor; all food must be 6" off the floor.
Food - Annual Inspection May 27, 2019	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Observed the kitchen chest freezer in a state of disrepair, the lid is broken. Replace the chest freezer.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in the kitchen: food debris and grease build up under and behind equipment. Observed signs of pest activity onsite. Thoroughly clean behind the equipment, inside the walk-in cooler, at the dishwasher, the microwave, in the prep kitchen and at the back dishwashing sinks.



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Food - Annual Inspection May 27, 2019	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Additional cleaning required in the kitchen: food debris and grease build up under and behind equipment. Observed signs of pest activity onsite. Thoroughly clean behind the equipment, inside the walk-in cooler, at the dishwasher, the microwave, in the prep kitchen and at the back dishwashing sinks.
Food - Routine Inspection Nov 27, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Observed the prep kitchen hand washing station obstructed at the time of the inspection: hand sink full of dishes. The hand washing sinks must be unobstructed and free for hand washing at all times.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Clean out the extra stock from the walk-in freezer. Do not overstock and order less frozen food.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean the floor of the walk-in cooler.
Food - Follow-Up Inspection Jul 25, 2018		Compliant at the time of this inspection	
Food - Follow-Up Inspection Jul 19, 2018		Compliant at the time of this inspection	

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Food - Annual Inspection Jul 18, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Observed the prep kitchen hand washing station obstructed at the time of the inspection: sink full of dishes and bins piled in front of the station. All hand washing stations must be unobstructed and free for hand washing at all times.
		401 - Food Separated and Protected	Corrected During Inspection Observed raw seafood stored with fresh vegetables inside the kitchen prep cooler and inside the walk-in cooler. Raw meats must be stored separate or below other food products at all times.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Observed the walk-in freezer is overstocked and in an unsanitary condition. Clean out the walk-in freezer and remove the extra stock.
		506 - Equipment in good repair, cleaned and sanitized	The ice machine has not been cleaned/sanitized in the last month. Clean and sanitize the ice machine every 30 days or less, record in the cleaning log.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed the kitchen in an extremely unsanitary condition. Thoroughly clean the entire kitchen of grease and built up debris (floors, walls, shelves, and equipment).
		803 - Chemical Test Kits and/or Papers provided	Provide chlorine and QUAT sanitizer test strips onsite.

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Food - Annual Inspection Jul 18, 2018	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed onsite every day, minimum twice a day.
Food - Routine Inspection Apr 30, 2018	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	The kitchen dishwasher sanitizer is at 300 ppm concentration. Service and recalibrate the chlorine sanitizer to 100 ppm concentration.
		506 - Equipment in good repair, cleaned and sanitized	Certain areas in the kitchen require a thorough cleaning: dish pit and the chest freezer (ice cream).
		901 - Other	Ensure all food products are stored 6" off the floor at all times.
Food - Routine Inspection Jan 17, 2018	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure raw meats (inside the walk-in cooler) are stored separate or below other food products at all times.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	Do not use fibre guard bleach on food surfaces; this product is meant for laundry. Switch to ordinary household bleach.



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Food - Routine Inspection Jan 17, 2018	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer is overstocked. Reorganize and clear out the extra stock on the floor. Provide additional freezer storage onsite or do not order as much frozen product.
		505 - Food equipment and utensils that contact food are corrosion resistant	Unsealed wooden racks and shelves are not permitted. Paint the wooden shelving.
		901 - Other	Ensure all spray bottles are labelled with the correct container contents.