



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 29, 2025

Sushi Island
210 Water 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 Aug 27, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Change out water damaged ceiling tile in the hallway towards washrooms
Food - Annual Inspection Jan 15, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Ensure bleach/water is mixed to 100ppm for food contact surfaces. All spray bottles must be labeled.
Food - Complaint/Demand Insp. Jun 20, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 20, 2024	Critical Item(s)	401 - Food Separated and Protected	Do not store scoops inside food bulk bins.