



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Kuma Bento
430 Topsail 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 Nov 03, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required of front fridge/front sinks/grill (deep fryer) and all wooden shelves. Cleaning required of white buckets folding flour.
		901 - Other Non-Critical Item	Fix or repair water taps at handwash sink.
Food - Annual Inspection Mar 31, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Cleaning of stand up fridge Cleaning behind the grill at front.
Food - Routine Inspection Sep 18, 2024		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. May 06, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 07, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning of door at back- front shelves. Front cabinets. Freezer/fridge to be cleaned.