



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

Sushi Maki
655 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Oct 28, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Ensure soap is available in the dispenser. Until replaced/repaired use the soap provided in a bottle.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including hard to reach areas, under heavy equipment,
Food - Routine Inspection Mar 12, 2025	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Replace or refinish all cutting boards as needed to prevent contamination and ensure food safety.
Food - Annual Inspection Jan 25, 2024		Compliant at the time of this inspection	