



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 22, 2026

Sushi & Noodle Nami Express
8-10 Rowan Street, St. John's, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 06, 2026	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Repair or replace the freezer in the storage room. The cover is broken.
		506 - Equipment in good repair, cleaned and sanitized	The inside of the dishwasher needs de-scaling.
		602 - Hot and Cold water available, adequate pressure	A) Repair the hand washing station. B) Hot water is not working since there was a main break in the building. Please advise when repaired.
		704 - Adequate protection from vermin and insect pests	A) Minor activity noted in two corners on the floor of the kitchen. Please clean, monitor and control. B) Doors sweeps recommended to prevent pest entry to the food premises & storage room.
Food - Annual Inspection Mar 11, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required under refrigerators, in the corners throughout the premises, behind kitchen equipment and near the front service sink.
		704 - Adequate protection from vermin and insect pests	Activity noted behind the beverage machines on the floor and in a few corners.

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Food - Annual Inspection Mar 11, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature cleaning logs were not up to date.
Food - Routine Inspection Nov 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in the corners of the kitchen.
Food - Routine Inspection Jun 11, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Frozen food items are to dated labelled once stored in the freezer.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning is required in the walk-in cooler (floor/shelving), near the deep dryer and along the floor edging in the kitchen.
Food - Annual Inspection Mar 01, 2024	Compliant at the time of this inspection		
Food - Routine Inspection Feb 29, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Droppings noted various areas of the kitchen. Owners will need to clean and disinfect noted areas. Controlled during the inspection.



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Food - Routine Inspection Feb 29, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in various places of the kitchen. (corners; behind equipment; on the floor in the sushi station area.)