



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - October 28, 2025**

**Sun Sushi**  
**267-269 Torbay 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](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 <b>Oct 16, 2025</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	The racking requires cleaning or replacement in the walk-in cooler.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required along the floor edging in the flour storage area and in the back storage room (freezer) area.
Food - Annual Inspection <b>Apr 17, 2025</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	The outside of the flour bins require a good cleaning.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required along the edges of the floors (near the deep fryers; the dish pit walls; the storage room). Continue cleaning these areas. On weekly-biweekly basis.
		704 - Adequate protection from vermin and insect pests	Pigeons have roosted above the main entrance. Please control accordingly.
		901 - Outside wall	Repair the outside drainage pipes for the roof at the back of the building.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Oct 15, 2024</b>	<b>Non-Critical Item(s)</b>	602 - Hot and Cold water available, adequate pressure	Repair the hot water handle for one of the sinks in the kitchen.
Food - Annual Inspection <b>Feb 23, 2024</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Repair the backdoor screen.