



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 30, 2025

**Sushi Island**  
**394 Kenmount 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>Aug 29, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Ensure all food products are labelled with proper dates.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all scoop handles are either facing outside or placed outside the food product. All food products must be properly covered in food grade containers or original packaging.
	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	The rear receiving door must remain closed unless a proper screen/net is in place to prevent the entry of pests.
Food - Annual Inspection <b>Dec 10, 2024</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Food products are unlabeled in several locations. Ensure all food items are properly labeled with dates.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Food products were found uncovered in multiple locations. Ensure all food items are properly covered or protected to prevent cross-contamination.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under equipment, hard to reach areas, under shelving.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>May 02, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure water glasses are stored away from the sink. Ensure food products in coolers and freezers are properly stored. Ensure food on high-speed trains or boats is covered with protective covers. Ensure handled scoops or cups are used, not bowls, to remove food.
	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure manual sanitation is conducted throughout the day.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure staff clean all parts of coolers, including the prep cooler cover. Store all food items off the floor on shelving and implement pest control measures.
		901 - Other Non-Critical Item	Ensure at least one food handler with a valid food safety certificate is present on-site at all times during operations.
Food - Annual Inspection <b>Sep 26, 2023</b>	Compliant at the time of this inspection		