



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 15, 2025

Toya International Market
40 O'Leary Avenue, 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 - Routine Inspection Aug 14, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or seal the gap in the rear receiving/garage door to ensure a tight, pest-proof, and weather resistant closure.
		803 - Chemical Test Kits and/or Papers provided	Obtain appropriate test strips to verify the concentration of the sanitizer solution used for cleaning and sanitizing food-contact surfaces.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.
Food - Annual Inspection Feb 18, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Incorporate shelf cleaning into the daily cleaning schedule.
		704 - Adequate protection from vermin and insect pests	Repair/ replace gap in rear receiving door.
		803 - Chemical Test Kits and/or Papers provided	Ensure the availability of test strips to monitor and maintain proper sanitizer concentration.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Dec 17, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Gap observed in the rear receiving door. Ensure all gaps are properly sealed to prevent pest entry.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.
Food - Complaint/Demand Insp. Oct 27, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Oct 18, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Premises operating bulk repackaging without a hand sink in the repackaging room. CDI - Repackaging discontinued until required equipment in place and approval given.
		302 - Food in Good Condition, Safe and Unadulterated	Some bulk products in open bags that are accessible to the public. CDI - Product relocated to locked freezer.
		303 - Food Properly Labeled	Incorrect information provided on beef product label. CDI - Product removed from sale until correct labelling can be applied.



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Food - Annual Inspection Oct 18, 2023	Critical Item(s)	401 - Food Separated and Protected	Some bulk food & containers were stored directly on the floor. Scoops held inside product. Repackaging room to be provided with appropriate shelving and tables to permit off floor handling and storage. CDI - Repackaging discontinued until appropriate set up is provided and approved.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Maintain dishwashing area in a clutter free manner and provide drain rack for store use.
		503 - Proper Storage of Frozen Food Items	Maintain all food bags/containers closed and bulk food items inaccessible to the public.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Washroom is to be cleaned.