



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

Sunnyside Foodex
Sunnyside, TB, 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 Jul 30, 2025	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Gravy should be reheated in microwave to 74Â°C to above before transferring it to hot holding unit. Should only be reheated once.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ice cream machine should be sanitized while cleaning process.
		801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be maintained in the cooler at all times
Food - Routine Inspection Nov 22, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 24, 2023	Critical Item(s)	401 - Food Separated and Protected	Large Bags of Potatoes were stored directly on the floor in the take-out area. Ensure all food product is stored a minimum of 6 inches off the ground to prevent cross contamination.



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Food - Routine Inspection Nov 24, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair large hole in wall in food prep area.