



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Sushi Lab
118 Humphrey Road, Labrador City, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 26, 2026		Compliant at the time of this inspection	
Food - Follow-Up Inspection Nov 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 28, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Chicken balls in the temperature danger zone. Thrown out
		201 - Hands Cleaned and Properly Washed	Employee used unwashed hands to move food.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Dedicated handwashing sink full of dirty dishes and water. Even checked with test strip and 0 ppm of sanitizer
		204 - Food Handlers using Proper Utensils and/or Procedures to avoid unnecessary	Employee didn't use utensil to move chicken balls. Chicken balls thrown out.



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	Type	Code - Description	
Food - Annual Inspection Oct 28, 2025	Critical Item(s)	303 - Food Properly Labeled	No food in walk in cooler labeled with dates.
		401 - Food Separated and Protected	Various food items in cooler not covered.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Kitchen in need of deep clean.
		801 - Proper location of thermometers and thermometers working accurately	Many refrigerators not equipped with thermometers.
		804 - Temperature logs maintained for refrigerated storage units	Employee could not produce temperature logs
		805 - Completed Certified Food Safety Training?	Employee doesn't have food safety training certificate



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Food - Routine Inspection Mar 20, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Fan in back of tractor trailer not adequate refrigeration- all hazardous items thrown out
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap and paper towels required at a dedicated hand wash sink
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food products to be stored 6 inches off floor
		506 - Equipment in good repair, cleaned and sanitized	Range hood to be cleaned
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Water build up on floor to be cleaned
		805 - Completed Certified Food Safety Training?	Food safety course required for at least one person per shift



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Food - Annual Inspection Sep 26, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Please replace/repaint the corroded/rusted cooler shelves
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additionally, have stained or missing or broken ceiling tiles replaced
		805 - Completed Certified Food Safety Training?	Please ensure at least one person per shift has a food safety course done