



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Sun Luck Restaurant
92 Main Street, Stephenville, 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 - Annual Inspection Jan 08, 2026	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cloths to be placed in bucket of sanitizer when not in use -hazard corrected during inspection
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips required
Food - Routine Inspection Oct 09, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Sweet and sour sauces to be refrigerated- items discarded
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required under sink
		704 - Adequate protection from vermin and insect pests	All food products to be stored 6 inches off floor
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be taken - CDI



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Food - Routine Inspection Aug 07, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Sweet and sour sauce to be cooled in small batches and placed in cooler
		303 - Food Properly Labeled	Corrected During Inspection Food products to be labeled when placed in cooler- CDI
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	All food products to be stored 6 inches off floor
Food - Routine Inspection Apr 15, 2025	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Plastic cutting board to be used on wooden cutting block
		805 - Completed Certified Food Safety Training?	One person to be trained in food safety per shift
Food - Annual Inspection Jan 29, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection All food products to be thawed over running water - items discarded



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Food - Annual Inspection Jan 29, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Liquid soap required at handwash sink- soap placed at sink
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Ice build-up in freezer to be removed and food products stored 6 inches off floor
		805 - Completed Certified Food Safety Training?	One person must be trained in food safety per shift
Food - Routine Inspection Jul 24, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jan 25, 2024		Compliant at the time of this inspection	