



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 19, 2018

ASA Sushi (The Franklin Hotel)
193 Water Street, 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 Oct 18, 2018		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Jun 22, 2018	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The bar ice machine needs to be thoroughly cleaned and sanitized. Start recording the ice machine cleaning/sanitizing in the cleaning log.
Food - Annual Inspection Jun 18, 2018		Compliant at the time of this inspection	
Food - Routine Inspection Feb 01, 2018		Compliant at the time of this inspection	
Food - Annual Inspection Jul 27, 2017	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log onsite for all coolers storing high-risk foods (e.g. milk, cream). Record: date, time, temperature, sign-off, and any corrective actions.