



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 05, 2025

Saint Luke's Homes
24 Road DeLuxe , 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 20, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer not observed while food prep ongoing
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required of the vent above dishwasher
Food - Routine Inspection Jul 07, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 03, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Several rodent droppings observed in back storage area, clean sanitize and monitor
		901 - Other Non-Critical Item	Plastic on hot line not fully removed- potential for physical hazards.
		901 - Other Non-Critical Items	Cheese observed without labels (label and date)

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 26, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Plastics hanging down and no confined over cooked foods- concerns for physical hazards
		303 - Food Properly Labeled	Corrected During Inspection Cheese to be labelled and dated
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of small chaulking behind dishwasher required,
		703 - Food handlers properly attired	All food handlers must have all hair confined
		901 - Other Non-Critical Item	Sanitizer buckets not in use during food prep. Cloths left on surfaces.
		Compliant at the time of this inspection	