



**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](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 <b>Oct 20, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Sanitizer not observed while food prep ongoing
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required of the vent above dishwasher
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Food - Routine Inspection <b>Jul 07, 2025</b>		Compliant at the time of this inspection	
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Food - Annual Inspection <b>Mar 03, 2025</b>	<b>Non-Critical Item(s)</b>	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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Sep 26, 2024</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Plastics hanging down and no confined over cooked foods- concerns for physical hazards
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> Cheese to be labelled and dated
	<b>Non-Critical Item(s)</b>	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
Food - Annual Inspection <b>Mar 25, 2024</b>		901 - Other Non-Critical Item	Sanitizer buckets not in use during food prep. Cloths left on surfaces.
		Compliant at the time of this inspection	