



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - December 31, 2025**

**St. Patrick's Mercy Home**

**146 Elizabeth Avenue, St. John's, 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 <b>Dec 17, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 12, 2025</b>		Compliant at the time of this inspection	
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Food - Routine Inspection <b>Jan 17, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Sanitizer difficult to find- only one unlabeled bottle throughout at time of inspection. No test strips on site- logs to be kept daily for sanitizer use,
		420 - Other Critical Items	<b>Corrected During Inspection</b> Dishwasher temp logs indicate May 2024- ensure they are kept up to date
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Paint chipping from ceiling/cleaning required behind oven. Milk spill observed in walk in - not cleaned. All walk in fridges and freezers/pantry observed to have foods stored on food.



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	Type	Code - Description	
Food - Routine Inspection <b>Jan 17, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Window ledges being used for storage. Discontinue. Misc. items found throughout the kitchen - plastic/empty cardboard. Organizing of all shelves required.
Food - Annual Inspection <b>Jul 11, 2024</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Food in the walk-in cooler is not dated and labeled. This is a repeat item.
Food - Routine Inspection <b>Feb 28, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	1-Dishwasher area-repair and/or replace the weather stripping between the new flooring and the old flooring. 2-The floor requires repair by the walk in cooler in the vegetable processing area. 3-Develop a cleaning schedule for the food carts.