



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - July 24, 2025**

**Memorial University - Commissary Kitchen**  
**31 Livyers Loop, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Jul 23, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning is required prior to re-opening. The grill required cleaning prior to opening.
Food - Annual Inspection <b>Mar 03, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 26, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 22, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 21, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Develop a routine cleaning/sanitizing schedule for the ice machine.