



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 23, 2025	Non-Critical Item(s)	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 Mar 03, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Feb 26, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 22, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 21, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Develop a routine cleaning/sanitizing schedule for the ice machine.