



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 11, 2026

Little People's Workshop Main Kitchen
25 Mundy Pond Road, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 10, 2026	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Countertop in disrepair. Replace counter tops by large sink and damaged cupboards.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace vinyl stripping along baseboards.
Food - Annual Inspection May 07, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Ensure sanitizer solution for food contact surfaces is available at all times
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs should be maintained for coolers containing hazardous food
Food - Routine Inspection Jul 26, 2024		Compliant at the time of this inspection	