



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 15, 2026

St. Bonaventure College
Bonaventure 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 14, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Oct 29, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Raw chicken must be thawed in an approved method as to prevent potential hazards.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Paper towel dispenser requires repair or replacement.
Food - Annual Inspection Apr 15, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Liquid soap and paper towel at hand wash sink must be dispensed from dispensers to prevent potential hazards. Ensure that sinks are used in an optimal manner for hand washing and dish washing purposes.