



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 30, 2025

Pasadena Academy
36 Midland Row , Pasadena, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 19, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 04, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of floors in service canteen
Food - Routine Inspection Sep 24, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 05, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding unit to be operating to maintain temperature of 60 degree C