



**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](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 <b>Sep 19, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 04, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of floors in service canteen
Food - Routine Inspection <b>Sep 24, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 05, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures $\geq$ 60 degrees celsius	Hot holding unit to be operating to maintain temperature of 60 degree C