



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 08, 2025**

**Montana's Cookhouse & Bar
80 Kenmount Road, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 03, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under hard to reach areas, heavy equipment, all ceiling tiles
Food - Annual Inspection Feb 25, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Nov 15, 2023	Critical Item(s)	401 - Food Separated and Protected	Containers of food placed directly on top of open food in inserts. Inappropriate surface used as counter top for food trays. CDI - Both practices discontinued during inspection and staff instructed in correct food handling methods. Incorrectly held foods were discarded during inspection.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	No sanitizer detected in dishwasher rinse cycle. Service requested during inspection. Issue corrected and sanitizer provided as required. Verification of sanitizer concentration to be conducted each morning by staff and recorded in onsite log book.
		506 - Equipment in good repair, cleaned and sanitized	Broken guard on walk in cooler compressor fan. Staff to be immediately advised of and cautioned regarding potential safety issue. New guard to be replaced asap.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Leak damage in both staff washrooms to be repaired/refinished. In process.