



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - September 12, 2025**

**Dominion**  
**260 Blackmarsh 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Sep 11, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Olive bar was at a temperature of approximately 17C. All food product was removed from cooler. This cooler must be repaired or replaced and maintain a temp of 4C or below.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair stripping on large produce cooler in back warehouse. Dispose of used Oil in the Hot food area daily. There was a build-up of used oil along fryers at the time of inspection. Floors were very slippery.
Food - Routine Inspection <b>Jan 29, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Consider replacing stripping on large walk-in cooler doors. Especially in Hot Deli Section.
		706 - Premises free of live birds and animals	Evidence of rodent activity at the time of inspection. Bread in bakery was thrown out during inspection due to contamination. Continue with pest control measures 3 times a week.
Food - Annual Inspection <b>Aug 13, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Many hand wash sinks did not have paper towel. Hand wash sinks must be supplied with both soap and paper towel in dispensers.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Deep clean produce area and produce cooler.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Feb 05, 2024</b>	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	HMR salad cooler food temperatures slightly elevated. Adjust to 4 degrees Celsius or below.