



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Sep 11, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection 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.
	Non-Critical Item(s)	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 Jan 29, 2025	Non-Critical Item(s)	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 Aug 13, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Many hand wash sinks did not have paper towel. Hand wash sinks must be supplied with both soap and paper towel in dispensers.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Deep clean produce area and produce cooler.



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Food - Routine Inspection Feb 05, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	HMR salad cooler food temperatures slightly elevated. Adjust to 4 degrees Celsius or below.
