



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

**Burger King**  
**520 Topsail 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>Jul 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 09, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure all junctions between ceilings, walls, counters, and door facings are tightly sealed and smoothly finished. Apply sealant to all exposed wood surfaces and address sharp or rough edges.
Food - Complaint/Demand Insp. <b>Feb 16, 2024</b>		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. <b>Feb 13, 2024</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Feb 13, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 11, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Dressing/sauce held at room temperature that require refrigerated temperatures after opening. CDI - Dressing/sauce that were incorrectly held were discarded during the inspection. Newly opened packages of sauce were held as per manufacturer's instructions.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Oct 11, 2023</b>	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Frayed electrical on temporary grill. Grill to be withdrawn from service until replaced by qualified electrician. Grill to be cleaned before placing back in use and maintained on a routine daily basis. Investigate and take appropriate corrective action regarding the excessive amount of smoke production during use of the broiler.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish area under counter freezer and damaged corner next to temporary grill.