



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jul 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 09, 2024	Non-Critical Item(s)	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. Feb 16, 2024		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Feb 13, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection Feb 13, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Oct 11, 2023	Critical Item(s)	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 Oct 11, 2023	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 Grill to be withdrawn from service until replaced by qualified electrician.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.