



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 07, 2025**

**Subway #1613**  
**338 Water Street, 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>Oct 03, 2025</b>		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. <b>Jul 23, 2025</b>	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities in an unsanitary condition. Toilet facilities must be deep cleaned minimum once a day (toilet, sinks, walls, floor) and checked on an hourly basis.
Food - Routine Inspection <b>Feb 26, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Line cooler is not maintaining proper temperature. Hazardous food cannot be stored in this cooler until repaired
Food - Annual Inspection <b>Sep 12, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> A mixture of Soap and water was used on food contact surfaces. Ensure an approved Sanitizer is used for proper disinfection.
	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Build-up of ice in large walk-in freezer. Defrost freezer
		804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs for coolers containing hazardous food.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection <b>Sep 12, 2024</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	No food safety certificates available. At least one person on every shift should have completed and approved food safety course.
Food - Routine Inspection <b>Mar 07, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Daily temperature logs are required for refrigerated storage units holding potentially hazardous foods. The last entry was January 23, 2024.