



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Oct 03, 2025		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Jul 23, 2025	Non-Critical Item(s)	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 Feb 26, 2025	Critical Item(s)	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 Sep 12, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection A mixture of Soap and water was used on food contact surfaces. Ensure an approved Sanitizer is used for proper disinfection.
	Non-Critical Item(s)	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 Sep 12, 2024	Non-Critical Item(s)	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 Mar 07, 2024	Non-Critical Item(s)	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.