



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 11, 2025

Boston Pizza
35 Kelsey Drive, 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 Oct 10, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure all food products are covered to prevent contamination.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required including under heavy equipment, hard to reach areas, ceiling tiles
Food - Routine Inspection Feb 03, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 17, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Provide a cleaning system for the interior of the line cooler which does not leave an accumulation of fluid on the cooler bottom. Provide adequately designed cold holding set up at pasta station to maintain temp at or below 4C.