



**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](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 10, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all food products are covered to prevent contamination.
	<b>Non-Critical Item(s)</b>	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 <b>Feb 03, 2025</b>	Compliant at the time of this inspection		
Food - Annual Inspection <b>Jan 17, 2024</b>	<b>Non-Critical Item(s)</b>	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.