



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 16, 2025**

**Oliver's Restaurant
160 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 - Follow-Up Inspection Sep 08, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 27, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Handwash sink has extremely hot water and no cold water. Repair cold water for easier handwashing. Staff are burning hands.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Back room is in an unsanitary condition. Must be emptied, deep cleaned, sanitized and organized.
Food - Annual Inspection Mar 17, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in the backporch area.
		901 - Other Non-Critical Item	Temperature logs were not up to date. Controlled during the inspection.
Food - Routine Inspection Nov 21, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink must be supplied with both soap and paper towel in dispensers.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 21, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Large cutting board in need of repair or replacement.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace back door or screen to prevent the access of pests and rodents.
		802 - Working dishwasher temperature and pressure gauge	Test strips required for dishwasher to ensure sanitizer cycle is working properly.
		805 - Completed Certified Food Safety Training?	Update approved food safety courses that have expired.
Food - Routine Inspection Jul 25, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	<p>Corrected During Inspection</p> <p>Handle on handwash sink was broke off. Hand-soap dispenser was not working correctly. No paper towel in dispenser.</p> <p>Hand wash sinks must be fully supplied and accessible at all timed to ensure proper handwashing during operation.</p>
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace the screen door in the back of kitchen.



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Food - Annual Inspection Jan 10, 2024	Compliant at the time of this inspection	