



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Hot Shoppe
430 Topsail Road, 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 - Routine Inspection Nov 04, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cleaning required under prep table in back kitchen
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Shelves need to be repaired/painted above preparation table
		901 - Other Non-Critical Item	Probe thermometer required to be on site.
Food - Annual Inspection Mar 25, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	ongoing cleaning required,
		901 - Other Non-Critical Item	Rodent dropping observed in back storage area. Clean/monitor using pest control.
Food - Routine Inspection Oct 03, 2024		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection May 06, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 30, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Dec 05, 2023	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Observed frozen chicken thawing outside of premises in hall, not using an approved method.