



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 06, 2025**

**Mr. Sub #115
117 Ropewalk Lane, St. John's, NL**

Yearly Operation

*For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>*

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| | Type | Code - Description | |
| Food - Annual Inspection Dec 02, 2025 | Critical Item(s) | 402 - Food Contact Surfaces Cleaned and Sanitized | Corrected During Inspection Ensure staff are changing sanitizer solution buckets and cloths every couple hours |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Replace missing ceiling tiles in kitchen by back door |
| Food - Routine Inspection May 14, 2025 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Repair hole in wall in dish pit. |
| Food - Annual Inspection Nov 13, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Replace missing ceiling tiles. |
| Food - Routine Inspection Jun 17, 2024 | | Compliant at the time of this inspection | |
| Food - Complaint/Demand Insp. May 24, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Potentially hazardous food items cold held in deli sandwich preparation unit pans must not be overfilled. |



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 06, 2025**

**Mr. Sub #115
117 Ropewalk Lane, St. John's, NL**

Yearly Operation

*For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>*

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|---|--|
| | Type | Code - Description | |
| Food - Complaint/Demand Insp. May 24, 2024 | Critical Item(s) | 201 - Hands Cleaned and Properly Washed | Observed staff handling cash and then returning to food preparation without hand washing. Hands must be washed after handling cash. When using gloves remove and discard them after they have been contaminated, hand wash and then replace with new gloves. |
| | | 402 - Food Contact Surfaces Cleaned and Sanitized | 1. Wiping cloths must be stored in sanitizing solution (corrected during inspection). 2. Replace shelf lining in walk in cooler and clean/sanitize (Mold/mildew like substance observed). |
| | Non-Critical Item(s) | 703 - Food handlers properly attired | Hair/beard nets and/or headgear must be worn by food handlers while preparing food at all times. |