



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 22, 2025

Circle K #2106
632 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 17, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 01, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 22, 2024	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Open front dairy & sandwich cooler is not providing the required temperature throughout the entire unit. CDI - Dairy products with temps above 4C were removed from sale/discarded during the inspection. Unit to provide 4C or above where holding foods that require refrigeration. Operator noted a new unit has been ordered and they are awaiting delivery. Continue using probe thermometer to determine the temperature of foods in the units.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cover /seal all exposed and damaged insulation wrap.
		704 - Adequate protection from vermin and insect pests	Increase pest control service frequency. Recommend external pest control as well. Rear storage area to be cleaned up and all stock to be off floor to allow the placement of rodent devices. Train staff in monitoring methods.