



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 07, 2025**

**Old Town Pizzeria
279 Portugal Cove 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 Mar 12, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Staff washroom must have soap & paper towel supplied in dispensers - No soap supplied.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Do not place delivery bags on food contact surfaces.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Label spray bottles with contents.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises very unsanitary. General cleaning required throughout including all equipment, walls & floor.
		704 - Adequate protection from vermin and insect pests	Properly seal receiving door to prevent pest access.
		803 - Chemical Test Kits and/or Papers provided	Chemical test kit required to verify concentration of sanitizing solutions.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Jun 03, 2024	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection No running hot/cold water at the handwashing sink. Use the 3-compartment sink for handwashing temporarily.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout.
		704 - Adequate protection from vermin and insect pests	Fix the side entry/receiving door to ensure a tight seal.
		803 - Chemical Test Kits and/or Papers provided	Acquire test strips to verify effective dishwasher sanitation.