



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - August 31, 2025**

**East Side Mario's- Holiday Inn St.John's**  
**180 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](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 <b>Aug 29, 2025</b>	<b>Non-Critical Item(s)</b>	605 - Adequate lighting; lighting protected	Ensure all lights in food preparation and storage areas are protected.
Food - Annual Inspection <b>Oct 04, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> All frozen products must be thawed under cold running water or in the refrigerator.
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products must be properly labelled.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	General cleaning required throughout. All holes in the ceiling must be sealed.