



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Aug 29, 2025	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Ensure all lights in food preparation and storage areas are protected.
Food - Annual Inspection Oct 04, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection All frozen products must be thawed under cold running water or in the refrigerator.
		303 - Food Properly Labeled	Corrected During Inspection All food products must be properly labelled.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	General cleaning required throughout. All holes in the ceiling must be sealed.