



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

Topsail Road Pizzeria
662 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 - Routine Inspection Oct 21, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under heavy equipment, hard to reach areas.
Food - Annual Inspection Apr 02, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Obtain chemical test strips to measure concentration of sanitizer.
Food - Routine Inspection Jan 23, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure all food products are properly labelled with dates.
		401 - Food Separated and Protected	Corrected During Inspection Ensure all food products are securely covered and stored in containers made of food-grade material.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	General cleaning required throughout including inside coolers, cooler handles, under heavy equipment and hard to reach areas.
		704 - Adequate protection from vermin and insect pests	Inspect the ceiling cavity of the unit and the building to assess whether the unit is properly separated from adjacent units and whether appropriate treatments have been implemented. Ensure all potential entry points are sealed.



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Food - Routine Inspection Jan 23, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Obtain test strips to measure appropriate sanitizer concentration.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.
Food - Annual Inspection Mar 26, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Signs of rodent activity. CDI -Premises to obtain enhanced pest control services. Meeting to be arranged with building owner regarding services.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean interior of coolers.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Conduct deep clean of premises.
		704 - Adequate protection from vermin and insect pests	Investigate ceiling cavity for unit and building to determine if unit is adequately separated from adjacent units and treatment is in place. All possible routes of entry are to be sealed.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 31, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel dispensers are not filled. Paper towels are available but not being held inside the dispensers. CDI - Dispensers to be filled at all times.
		403 - Facility Free of Pests (Vermin and Insects)	Rodent activity noted. CDI - Enhanced pest control to be provided, droppings to be removed and area cleaned and sanitized. Staff to actively monitor for further signs of activity and take appropriate action.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All coolers, including seals and door handles are to be cleaned and sanitized. Remove or clean any equipment that is not in good working order.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean to be conducted under/behind equipment.
		704 - Adequate protection from vermin and insect pests	Seal gaps in rear wall (dough room), replace ceiling tiles and continue to investigate for other routes of entry and seal them.
		804 - Temperature logs maintained for refrigerated storage units	Record all cooler temperature checks in onsite log.



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	Type	Code - Description	
Food - Routine Inspection Oct 31, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement. Provide proof of compliance.