



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 29, 2025**

**No Name Pizza  
38 Ropewalk Lane, 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)*

<b>Inspection Type and Date</b>	<b>Compliance Item Type</b>	<b>Code - Description</b>	<b>Observations and Corrective Actions</b>
Food - Follow-Up Inspection <b>Aug 22, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 19, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwash sink in pizza prep area was not supplied with soap or paper towel. Soap dispenser was broke off. Have replaced and available soap and paper towel at all times
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	More sanitizer bottles needed. Only one available at the front counter during inspection. Food contact sanitizer needed in food prep areas.
		803 - Chemical Test Kits and/or Papers provided	No test strips available for bleach at the time of inspection.
Food - Annual Inspection <b>Feb 04, 2025</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> All chemical spray bottles must be labeled to prevent cross contamination. Repeat from last inspection.
Food - Routine Inspection <b>Sep 03, 2024</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> All chemical spray bottles must be labeled to prevent cross contamination.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Sep 03, 2024</b>	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	Fryer hoods in need of cleaning. Over-due cleaning date from DN Canopy. Call DN Canopy and schedule cleaning.
Food - Annual Inspection <b>Mar 18, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in areas that were identified to the operator.
Food - Routine Inspection <b>Oct 27, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Pizza oven requires cleaning. General cleaning required throughout kitchen area