



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Sobeys #604
45 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

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|---|---|
| | Type | Code - Description | |
| Food - Routine Inspection Oct 20, 2025 | Non-Critical Item(s) | 901 - Sinks | Consider changing all handwash sinks to touchless. |
| | | 901 - Sinks | |
| Food - Annual Inspection Mar 25, 2025 | Critical Item(s) | 102 - Hot Holding Temperatures >= 60 degrees celsius | Corrected During Inspection Gravy was not at appropriate temperature at the time of inspection. Ensure Gravy is placed directly in warmer to ensure it remains a minimum of 60 degrees Celsius. |
| Food - Annual Inspection Mar 18, 2024 | Critical Item(s) | 402 - Food Contact Surfaces Cleaned and Sanitized | Ensure sanitizing pails/spray bottles are conveniently located in each food preparation area (bakery). |