



**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](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>Oct 20, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Sinks	Consider changing all handwash sinks to touchless.
		901 - Sinks	
Food - Annual Inspection <b>Mar 25, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> 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 <b>Mar 18, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Ensure sanitizing pails/spray bottles are conveniently located in each food preparation area (bakery).