



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Delta St. John's Hotel and Conference Centre
120 New Gower Street, St. John's, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 08, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Repair broken handwash sink. Alternate sink being used for hand washing until repaired.
		303 - Food Properly Labeled	Food was not properly labeled at the time of inspection. All food must have "prepared on" dates.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue maintenance on floors, walls, ceiling tiles, etc as needed.
Food - Annual Inspection Jul 21, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Missing paper towel and hand soap at hand wash sinks. All handwash sinks must be fully supplied at all times.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer buckets were not filled at the time of inspection. Sanitizer must be available for food contact surfaces.

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Food - Annual Inspection Jul 21, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen is in need of many updates to flooring, walls, damaged ceiling tiles, etc.
Food - Routine Inspection Dec 03, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	<p>Corrected During Inspection Handwash sink in production area must be repaired. Low water pressure at the time of inspection. Must also be accessible. Use additional sink until repaired.</p>
		402 - Food Contact Surfaces Cleaned and Sanitized	<p>Corrected During Inspection Sanitizer buckets and cloths must be changed out every couple hours. Some workstations did not have sanitizer for food contact surfaces at the time of inspection.</p> <p>Change out cutting boards as needed. Cutting boards on the line are in need of replacement.</p>
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to change out ceiling and floor tiles as needed.
		802 - Working dishwasher temperature and pressure gauge	Dishwasher Rinse cycle is not reaching proper temps. Use 3-compartment sink method for sanitizing until repaired.
Food - Follow-Up Inspection Sep 04, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	on-going issue of cracked/damaged floor tiles/baseboards, as well as water damaged ceiling tiles.

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Food - Annual Inspection Jul 22, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace damaged floor and walls tiles, baseboards and corners. Must be replaced for easy cleaning Water damaged ceiling tiles above dishwasher must be removed and replaced
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for banquet hall walk-in cooler.
Food - Routine Inspection Mar 07, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace cracked lid on bulk food bin.
		605 - Adequate lighting; lighting protected	Replace cracked/missing light covers.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace broken/missing tiles on floor, wall and baseboard.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log required for banquet kitchen walk in cooler.



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Food - Routine Inspection Mar 07, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Repair/replace faucets at production kitchen sink.