



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 30, 2025

Greensleeves

12-14 George Street, 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 May 28, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean/sanitize fan in walk-in cooler. Ensure screens installed in kitchen window and back door.
Food - Annual Inspection Oct 24, 2024	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	All spray bottles must be labeled to prevent cross contamination.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer to ensure it is mixed to proper concentration
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs should be maintained for all coolers containing hazardous food
Food - Routine Inspection Mar 20, 2024		Compliant at the time of this inspection	