



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - January 24, 2026**

**Plaza Pizza**  
**40 Ropewalk Lane, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Jan 22, 2026</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jul 17, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 28, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jul 08, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	<b>Corrected During Inspection</b> Prep Cooler was not maintaining proper temps at the time of inspection. All food removed from cooler. Not permitted to use this cooler until repaired.
	<b>Non-Critical Item(s)</b>	802 - Working dishwasher temperature and pressure gauge	Test strips are required to ensure sanitizers are mixed to proper concentration
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs have not been maintained. If temperature logs were maintained, the issue with the prep cooler would have been resolved more quickly.



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - January 24, 2026**

**Plaza Pizza**

**40 Ropewalk Lane, 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 <b>Feb 19, 2024</b>		Compliant at the time of this inspection	