



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 10, 2025

Scampers

47 O'Leary Avenue, 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 09, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food items must be clearly labelled with preparation or use by dates to ensure proper rotation.
		401 - Food Separated and Protected	Corrected During Inspection All food products must be properly covered to protect against contamination
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	The backsplash behind the main cooking area must be replaced or repaired to provide a smooth, non-absorbent, and easily cleanable surface.
Food - Annual Inspection Dec 11, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 27, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/refinish the damaged surface in the rear storage room and washrooms. Ensure all joints are tight and baseboards are installed and tight fitting.