



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 13, 2025

**Boston Pizza**  
**415 Stavanger Drive, 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 - Annual Inspection <b>Jul 25, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Low temperature dishwasher not dispensing sanitizer (0 ppm). ECOLAB called to service immediately. Manual addition of sanitizer to be carried out in the meantime.
Food - Routine Inspection <b>Sep 26, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Food in the salad prep table was observed to be exceeding 10°C. The items were relocated to maintain appropriate temperatures.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Food items in the walk-in cooler were found uncovered and lacked labeling. All food must be properly covered and labeled with dates.  Bowls were found in direct contact with food in the prep table. Bowls must be stored separately from food items.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Replace the broken prep table cover.  Repair the broken seal on the door beneath the refrigerated prep table.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning is required throughout the facility, including the ceiling, vents and coolers. The pushcart must be removed from prep area if not in use.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 22, 2024</b>	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	The fume hood canopy professional cleaning is due.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair the corner wall damage in the kitchen.  Clean out the back storage room, debris and utensils under the shelving.
		704 - Adequate protection from vermin and insect pests	Do not leave the rear delivery door propped open, this will attract pests into the facility.