



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

**Manna European Bakery & Deli
342 Freshwater Road, 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 Feb 05, 2026	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All food products need to be stored in their original packaging or in food grade containers. Scoops must be stored outside of food-grade containers, with handles positioned away from the food contents.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A thorough cleaning is required throughout the area, including hard-to-reach spots, cooler doors, window frame near kitchen, corner wall of kitchen.
Food - Annual Inspection Apr 02, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Food items were observed directly on the floor inside the walk-in freezer. All food products must be stored at a minimum height of 6 inches above the floor. All food products need to be stored in their original packaging or in food grade containers. Scoops must be stored outside of food-grade containers, with handles positioned away from the food contents
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer needs to be defrosted, and all shelving should be correctly reassembled to safely support food storage.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	A thorough cleaning is needed throughout the area, including hard-to-reach spots, beneath, and behind heavy equipment in the bakery.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions	
	Type	Code - Description		
Food - Routine Inspection Aug 08, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) More cleaning required in the bakery area. B) The walk in freezer floor requires defrosting/cleaning. C) Repair the cooler door located in front of the freezer.	
		901 - Other Non-Critical Item	One of the four hand soaps dispensers were empty. Controlled during the inspection.	
Food - Annual Inspection Feb 28, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cooler units not providing required temperature. All foods held above 4C were removed from sale or discarded during the inspection. Service requested immediately. Coolers not to be used for cold holding until providing temperature at or below 4C.	
		Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace damaged seals on coolers, worn cutting boards and damaged bin covers. Clean bakery shelving units.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Conduct general deep cleaning under/behind equipment in rear area. Refinish worn surfaces.	
		804 - Temperature logs maintained for refrigerated storage units	Ensure temperature checks are conducted on all cooler units every day and recorded in onsite log.	