



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 23, 2025

Pizza Delight
46 Aberdeen 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 - Annual Inspection Aug 19, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Thaw foods under cold running water or in refrigerator.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Don't use handwashing sinks for other purposes and always have wall mounted liquid soap dispenser supplied.
Food - Routine Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 20, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection The refrigerated prep table was found to be broken. Products were temporarily transferred to an alternative cooler for storage.
		Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests