



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 11, 2026**

**The Big's Ultimate Sports Grill**  
**290 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 - Annual Inspection <b>Feb 10, 2026</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Ensure all food products are properly labeled.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all food products are covered to prevent cross contamination.
	<b>Non-Critical Item(s)</b>	505 - Food equipment and utensils that contact food are corrosion resistant	Finish the rusted walk-in cooler floors. Repair or replace cutting boards as needed to maintain smooth, cleanable surfaces.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning is required throughout the facility, including hard-to-reach areas and beneath heavy equipment, including under stoves, under all shelves in dry storage, ware washing area.
Food - Annual Inspection <b>Mar 29, 2025</b>	<b>Non-Critical Item(s)</b>	505 - Food equipment and utensils that contact food are corrosion resistant	Repair or replace cutting boards as needed to maintain smooth, cleanable surfaces.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning is required throughout the facility, including hard-to-reach areas and beneath heavy equipment. The rear receiving door is rusted and should be repaired or replaced.



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	Type	Code - Description	
Food - Annual Inspection <b>Mar 29, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.
Food - Routine Inspection <b>Mar 20, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Finish the rusted walk-in cooler floors. Adjust the mainline cooler doors to close properly. Repair/replace damaged bar cooler emergency release handle. Clean underneath fryers more frequently. Clean behind the reach in freezer. Provide shelving in the walk-in units and rear storage areas that are adequately designed to allow cleaning beneath and accomodate the intended weight capacity.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Reduce clutter in the rear storage area and clean the room/shelving. Refinish the rusted exterior door/frame (bottom area) and kitchen service door.