



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 15, 2026**

**Monroe Take Out
84 Monroe Street, 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 Jan 13, 2026	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection It was noted during inspection that food is reheated multiple times. Food must only be reheated once and held at proper hot holding temp until sold.
Food - Routine Inspection Apr 02, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Deep Clean and Sanitize large Potatoe Peeler. It was In an unsanitary condition at the time of inspection.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean, sanitize, and organize kitchen every day. Change out wash cloths, mops, and cleaning materials often. Throw out greasy cardboard daily.
Food - Routine Inspection Dec 10, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to deep clean and sanitize entire restaurant on a regular basis. Change out cloths, mops, etc often.
Food - Routine Inspection Sep 18, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	No Paper towel in washroom at the time of inspection. Toilet facilities must be supplied with soap and paper towel in dispensers at all times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Change out mops more often. Mops were in an unsanitary condition at the time of inspection. Remove cardboard on floors. Deep clean facility weekly.



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Food - Routine Inspection Sep 18, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not consistent. Ensure temps are logged for coolers containing hazardous food on a daily basis.
Food - Annual Inspection Apr 23, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Clean food contact surfaces and sanitize regularly.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning required (i.e. walls, floors, equipment). Clean daily to prevent buildup.
		704 - Adequate protection from vermin and insect pests	Wash dishes (i.e. pots, pans, etc.) at end of shift. Pots with food left overnight. Discard or refrigerate. Ribs discarded.
		901 - Other Non-Critical Item	Canopy cleaning overdue - set up appointment.