



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 24, 2025

Domino's Pizza

274 Freshwater Road, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 23, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Apr 07, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure all cooler handles are cleaned and sanitized on a regular basis and included in the routine cleaning schedule.
Food - Annual Inspection Mar 27, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Provide supporting documentation as requested per Food Premises Act & Regulations or discontinue practice in question.
Food - Complaint/Demand Insp. Feb 12, 2024	Non-Critical Item(s)	703 - Food handlers properly attired	All food handlers to wear protective hair coverings (beard nets) as required. Corrected during inspection.
		901 - Other Non-Critical Item	Requested corporate instructions & supporting documentation for food retrieval in prep sections pans. Provide supporting documentation as requested per Food Premises legislation for specific food handling practices in place or discontinue the practice.
Food - Routine Inspection Jan 10, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Ensure sanitizer concentration is provided as No Rinse and test strips are used to verify this concentration. Record the daily checks in an onsite log. Ensure staff clean the sinks before filling with sanitizer.