



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 27, 2025**

**Magnum & Steins
329-331 Duckworth Street, 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 - Routine Inspection Jul 31, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) Cleaning required in the walkin cooler and freezer. This includes the walls and floors. Ensure there is adequate lighting to clean appropriately. B) Repair the cooler on the food service line (Previously noted)
		704 - Adequate protection from vermin and insect pests	Minor activity noted in the storage room area. Monitor, clean and disinfectant more frequently. Controlled during the inspection..
Food - Annual Inspection Jan 22, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Proteins were not labelled in the line cooler.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove the rust from one of coolers on the food service line.
Food - Follow-Up Inspection Jul 26, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Water was still pooling at the base of one of the line coolers. Repair or replace.
Food - Routine Inspection Jul 25, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ice was stored on the freezer floor. Controlled during the inspection.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 25, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The coolers on the food service line required cleaning. Water was pooling in one of the coolers. Please clean & repair.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in spice pantry area, freezer and walk in cooler.
Food - Annual Inspection Nov 20, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) The outside of the steel canopy requires cleaning. B) The line cooler requires cleaning.
		704 - Adequate protection from vermin and insect pests	Fruit flies were observed. Please monitor & control.