



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 19, 2026

Second Cup
9 Stavanger Drive, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 13, 2026	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Covers or non breakable lights to be used in food prep and storage areas. Broken lights also to be replaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning to be conducted throughout the rear storage room, ceiling tiles in prep area and all high-level cleaning in seating area. Enclose large gap between left rear side of dishwasher and wall. (Install cupboard door or other acceptable solution)
		704 - Adequate protection from vermin and insect pests	Weather stripping to be replaced on left side of rear door and rusted door sections to be refinished to prevent further decay.
		901 -	
Food - Routine Inspection Dec 11, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection No personal items permitted in food preparation areas.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Lights must be covered/protected in food preparation and storage areas.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 11, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Repair weather stripping at rear receiving door. Do not leave rear door open unless there is a screen in place.
		901 - Other Non-Critical Item	Second washroom must be open to public (sign)
Food - Annual Inspection Aug 21, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection The drive-thru handwashing sink was inaccessible. Install paper towel and soap dispensers at all handwashing sinks. In the meantime, place paper towels and hand pump soap at the sinks.
		401 - Food Separated and Protected	Corrected During Inspection All personal items must be stored away from countertops. Fluorescent replacement tubes should be stored properly.
	Non-Critical Item(s)	602 - Hot and Cold water available, adequate pressure	Repair cold water tap at the handwashing sink.
		605 - Adequate lighting; lighting protected	All lights must be covered with sleeves or must be shatterproof.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Aug 21, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required throughout including the rear storage room.
		704 - Adequate protection from vermin and insect pests	Repair/replace door weather stripping on receiving door.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.