



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 16, 2025

Smokes Poutinerie
165 Water 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 - Follow-Up Inspection Sep 05, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 03, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection no paper towel at the handwash sink during inspection. hand wash sink must be supplied at all times.
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Many fruit flies at the time of inspection. Deep clean and sanitize garbage and recycle bins and flush drains to help limit flies.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	High touch surfaces must be cleaned and sanitized on a regular bases. Cooler doors and handles were dirty at the time of inspection. Door to basement must be repaired and remain shut to prevent pests and rodents from entering the facility.
		803 - Chemical Test Kits and/or Papers provided	Chemical test papers are required for sanitizer solution to ensure it is mixed to proper concentration for food contact surfaces.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained for coolers containing hazardous food and hot holding unit of gravy



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 06, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 23, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Ensure ice is replaced as soon as it melts for cold holding. Temps were too high at the time of inspection
		202 - Adequate Handwashing Facilities Supplied and Accessible	Hot water tap is not working in kitchen. Staff are having to turn on water from under sink. Repair for easy handwashing at proper sink
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Large walk in cooler is leaking causing a build up of water. Wooden pallet on floor should be replaced with an easily cleanable, non porous surface. Repair leak and replace pallet
Food - Annual Inspection Mar 19, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 09, 2024		Compliant at the time of this inspection	