



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

Fairfield Inn & Suites By Marriott
199 Kenmount Road, 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 - Routine Inspection Nov 25, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under hard to reach areas/ heavy equipment and ceiling tiles.
		802 - Working dishwasher temperature and pressure gauge	Ensure the dishwasher's gauge is working properly so the correct temperature is reached for proper sanitization.
Food - Annual Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 29, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Some foods on the self-serve buffet line are not being held at or below the required 4C. CDI - Acceptable practices to be put in place daily to hold the foods at or below 4C. Recommend refrigerated unit to be provided if unable to maintain temperatures using ice only.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Hot and cold temperature checks are to be conducted at least daily on both hot and cold holding food equipment and recorded in an onsite log.