



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 13, 2025

Canton Restaurant
445 Newfoundland Drive, 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 Jul 29, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Thaw foods in refrigerator at 4C or lower or under cold running water.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Repair/Replace covers on lights in food preparation are - they must be protected.
Food - Annual Inspection Mar 10, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Feb 19, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 19, 2024		Compliant at the time of this inspection	
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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 25, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Raw chicken thawing in the kitchen sink, in stagnant water, for an undetermined amount of time. Dispose to waste immediately.
<i>Establishment Temporarily Shut Down as a Result of this Inspection</i>		202 - Adequate Handwashing Facilities Supplied and Accessible	Inadequate hand washing onsite. A separate, dedicated hand washing sink is required in the kitchen with soap and paper towels.
<i>Establishment Temporarily Shut Down as a Result of this Inspection</i>		401 - Food Separated and Protected	Do not store food products in grocery bags, garbage bags, or cardboard boxes. Use food- grade bags or containers.
<i>Establishment Temporarily Shut Down as a Result of this Inspection</i>		402 - Food Contact Surfaces Cleaned and Sanitized	Food-grade sanitizer must be used on the kitchen food surfaces and be available for use at all operating times.
<i>Establishment Temporarily Shut Down as a Result of this Inspection</i>		403 - Facility Free of Pests (Vermin and Insects)	Observed a severe rodent infestation in the kitchen. Clean and disinfect all areas of rodent feces and activity. Seal all cracks, holes and gaps in the walls to prevent pest access. Increase pest control measures onsite.
<i>Establishment Temporarily Shut Down as a Result of this Inspection</i>		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Do not store chemical products next to the food.



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Food - Annual Inspection Jan 25, 2024 <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i>	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Adequate amounts of food-grade sanitizer must be available onsite.
		502 - Appropriate procedures followed for mechanical and/or manual dishwashing	The mechanical dishwasher must reach 85C (185F) or higher to sanitize.
		605 - Adequate lighting; lighting protected	Provide adequate lighting in the food areas.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	The kitchen is in an extremely unsanitary condition. Thoroughly clean the entire facility. Repair the flooring in the kitchen.
		703 - Food handlers properly attired	Food handlers must wear hair covers in the kitchen.
		704 - Adequate protection from vermin and insect pests	Install new weatherstripping at the rear door. Seal all pest entry points into the building.