



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 12, 2025

Freshii
673 Topsail Road, 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 Sep 11, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Repair and restore the outdoor hand washing sink (tap) to full working order immediately. Until repairs are complete, staff must use the hand washing sink in the preparation room.
Food - Annual Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 06, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	The hot water tap is functional but loose. Tighten or repair to prevent potential leaks and ensure proper operation.
Food - Annual Inspection Nov 22, 2023		Compliant at the time of this inspection	