



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - June 14, 2024**

**St. John's Convention Centre**  
**101 New Gower 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jun 11, 2024</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> Sanitizer Spray bottles were not labeled at the time of inspection. Ensure all chemicals are properly labeled to prevent cross contamination.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in dish pit must be repaired. Walls in dish pit must be cleaned and resurfaced to prevent mold growth.
Food - Annual Inspection <b>May 19, 2023</b>	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	Clean the fume hood filters.
		704 - Adequate protection from vermin and insect pests	Observed mice feces in the main kitchen dry storage room. Clean and disinfect all areas of mice activity immediately. Staff must monitor areas every day for activity. Use Oxivir Plus for disinfection. Increase cleaning and pest control onsite.