



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 16, 2026

Quesada Burritos & Tacos
1C Kiwanas Street, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 14, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection The operator must ensure an adequate and continuous supply of hot running water at all handwashing and utensil washing sinks during all hours of operation. The hot water system must be assessed by a licensed plumber and upgraded, repaired, or adjusted as necessary (i.e. increase tank capacity, recovery rate, operational controls) to meet the demands of the establishment.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including inside coolers, under heavy equipment, ceiling tiles. Fix the seal above 3 compartment
Food - Routine Inspection Aug 14, 2025	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting boards must be resurfaced or replaced to ensure it has a smooth, and easily
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace the seal above the sink to ensure it is intact and watertight. Wall surfaces must be smooth, non-
Food - Annual Inspection Dec 11, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Raw meat was observed thawing in water in the sink. Ensure meat is thawed using approved methods, such as under cold running water or in the refrigerator, to maintain food safety standards.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Dec 11, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Implement and maintain a regular cleaning schedule to ensure coolers and their handles remain clean and meet hygiene standards.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Conduct thorough cleaning throughout the premises, including hard-to-reach areas, beneath heavy equipment, and ensure all fallen food products are promptly cleaned up to maintain hygiene and prevent contamination.