



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 23, 2025**

**Piatto Pizzeria & Enoteca
60 Elizabeth Avenue, 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 - Annual Inspection Jun 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 16, 2024	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Gloves do not replace hand washing. ensure staff change changes as discussed. Hand washing is required between tasks.
Food - Routine Inspection Jan 15, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Repair broken hot water tap on the back kitchen hand wash sink. No paper towel in the dispenser during the inspection.
Food - Annual Inspection May 31, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 15, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning of floors, walls and ceilings is required throughout the kitchen.