



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

Booster Juice
50 Hamlyn Road, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 14, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Fix hand washing sink taps. Until then, use sink near 3 compartment as a hand washing sink.
Food - Annual Inspection Jun 10, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 03, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be labeled with dates.
		401 - Food Separated and Protected	Corrected During Inspection All scoop handles must be positioned facing outwards or placed outside of food products.
Food - Annual Inspection Jun 06, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Evidence of rodent activity was observed on the premises, with droppings found in various areas of the rear storage. Remove all droppings, clean and sanitize the affected areas, store all open food-related items in pest-proof containers, and engage a professional pest control company to service the premises immediately.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The condenser unit in the walk-in cooler shows signs of ice buildup. If the issue persists, have the unit serviced. Ensure no water or liquid drips onto food, and relocate food away from the unit.



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Food - Annual Inspection Jun 06, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Repair the plumbing leak at the hand sink in the washroom.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Restore and refinish the rusted rear door and frame.
		704 - Adequate protection from vermin and insect pests	Seal all potential entry points, replace missing ceiling tiles, and monitor for signs of new activity. Notify the pest control company of any sightings, gnaw marks, or droppings.
Food - Routine Inspection Jan 18, 2024		Compliant at the time of this inspection	