



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

Burritos Mexican Grill
462 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	Non-Critical Item(s)	901 - Stove burners	Repair or replace malfunctioning stove burners to ensure all units maintain proper cooking temperatures. Some burners are functioning while others are not, and the
Food - Complaint/Demand Insp. Apr 23, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 18, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace the weather stripping on the rear receiving door.
Food - Follow-Up Inspection Apr 09, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 05, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Provide inline cooler in good working order. All foods held above 4C were discarded during the inspection. Service tech called and received during the inspection.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Provide both front and rear hand sinks in good working order with hot and cold running water. Service tech called and began during inspection. Premises remain closed until the units were in good working order.



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	Type	Code - Description	
Food - Routine Inspection Apr 05, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace the damaged locking door handle unit on the kitchen door.
		803 - Chemical Test Kits and/or Papers provided	Provide and use chlorine test strips to verify the no rinse sanitizer concentration. Record in onsite log.
		805 - Completed Certified Food Safety Training?	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Annual Inspection Sep 29, 2023	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Provide adequate number of probe thermometers in good working order.