



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 06, 2026

Mr. Souvlaki
48 Kenmount 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 05, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Aug 05, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be labeled with dates.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All personal belongings, including phones and watches, must be kept away from food preparation areas and utensils.
Food - Routine Inspection Feb 27, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure all food products are properly labeled with dates
Food - Annual Inspection Mar 04, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Front inline cooler not providing temp at or below 4C. CDI - All foods held in cooler overnight were removed from sale/discarded during the inspection. Cooler not to be used for extended holding until required temperature is provided. Sauce bottles overfilled placing product above chill line. Maintain all foods requiring refrigeration at or below the chill line.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Mar 04, 2024	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Too many food items removed from cooler in advance of being able to reheat to the required temperature in the units provided. Partial reheating is not acceptable. CDI - All items incorrectly heated were correctly reheated during the inspection. The amount of food removed from cooler for reheating is to be no more than what can fit in the heating units at the same time. Foods are not to be removed from the cooler in advance and left at room temperature before the reheating process can begin. Probe temperature checks are to be conducted before reheated foods are placed in the hot holding units.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Record reheating and hot holding temperatures in the log book. Ensure staff know how to record these checks.