



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - September 05, 2025**

**Quesada Burritos & Tacos**  
**15 Hebron Way, 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](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 <b>Aug 25, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	The floors throughout the food preparation area require a good scrubbing; including the walkin-cooler and freezer (ice on the floor).
		703 - Food handlers properly attired	Beard nets are required. Long facial hair is to be covered.
Food - Annual Inspection <b>Feb 11, 2025</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	The walk in freezer requires defrosting
Food - Routine Inspection <b>Aug 26, 2024</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Defrost the walk-in freezer.
Food - Follow-Up Inspection <b>Jan 23, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 16, 2024</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	Sauces (Mayo) was expired by one month. Product was discarded. Controlled during the inspection.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 16, 2024</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	The three compartment sink requires cleaning.
		604 - Toilet facilities: properly constructed, supplied and cleaned	General cleaning required in the bathrooms.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in areas identified during the inspection.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not available. Please provide.