



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Aug 25, 2025	Non-Critical Item(s)	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 walk-in-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 Feb 11, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk in freezer requires defrosting
Food - Routine Inspection Aug 26, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Defrost the walk-in freezer.
Food - Follow-Up Inspection Jan 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jan 16, 2024	Critical Item(s)	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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Food - Annual Inspection Jan 16, 2024	Non-Critical Item(s)	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.