



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 15, 2026

Hilton Garden Inn
150 New Gower Street, 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 - Annual Inspection Jan 13, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Resurface walls. In need of paint/plaster
		804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs for all coolers.
Food - Routine Inspection Apr 08, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection All spray bottles must be properly labeled.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to resurface walls to an easily cleanable surface.
Food - Annual Inspection Jul 22, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs for all coolers
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Walls In dish-pit in need of re-surfacing to an easily cleanable, non-porous surface. Paint needed throughout facility where paint is chipping.