



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 01, 2025**

**Moxies Grill & Bar
227 Kenmount 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jul 31, 2025		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Feb 25, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jun 14, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Flat top inline cooler not providing required temperature. CDI - All foods held in cooler were removed from sale and discarded during the inspection. Cooler service called. Cooler not to be used until it provides the required temperature at or below 4C.
		107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Food items in original bags were placed in hot holding unit without correct reheating. Procedures to be changed to ensure all sealed food items are correctly reheated to a minimum of 74C prior to placing in hot holding temperatures. CDI - Food items correctly reheated during the inspections.
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Signs of rodent activity observed in various areas. CDI - Premises to provide enhanced pest control program, including additional professional service.



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 01, 2025**

**Moxies Grill & Bar
227 Kenmount 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jun 14, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean under & behind equipment in the kitchen and rear storage area. Clean exhaust hood. Provide 2 compartment sink in rear (mid-section) in good working order.
		704 - Adequate protection from vermin and insect pests	Remove all droppings, clean and sanitize areas. Investigate and seal all potential routes of entry and harbourages. Monitor daily for signs of rodent activity.
		901 - Other Non-Critical Item	No staff onsite at time of inspection with required 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 - Complaint/Demand Insp. Jan 02, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 26, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Continue to monitor for signs of new activity and take appropriate action. Operator in process of sealing gaps. Pest control service has been increased prior to inspection.