



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 16, 2026

Booster Juice
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 Jan 13, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Jul 03, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure all scoops are stored with handles positioned away from food products or stored outside containers to prevent contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Ensure sanitizer is properly prepared and available for cleaning all food preparation surfaces. Staff must use test papers to verify that sanitizer concentration meets required levels to ensure effective disinfection and food safety compliance.
Food - Routine Inspection Jan 13, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure all scoops are stored either outside of food containers or positioned with the handle facing outward to prevent contamination.
Food - Annual Inspection Mar 25, 2024	Non-Critical Item(s)	703 - Food handlers properly attired	Staff to wear protective hair coverings at all times.