



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 26, 2025

Richler's Jewish Deli - SJFM
245 Freshwater 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jul 17, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Apr 27, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in a sanitizing solution of 100 ppm bleach or 200 ppm quats.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs of refrigerated storage units must be completed each day of operation.
Food - Annual Inspection Oct 14, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Resurface cutting boards