



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - May 30, 2025**

**Freshii**  
**70 White Rose Drive, 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](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 <b>Mar 20, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 21, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food products should be appropriately covered and stored in food-grade containers. Scoops must be kept outside the containers, and scoops used for rice/quinoa should be replaced every four hours.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Ensure sanitizer is used to clean contact surfaces, and test strips are utilized to verify the sanitizer concentration. Sanitizer cloths must be placed in sanitizer pails after use.
	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Use of test strips- Ensure test strips are used verify sanitizer levels.
Food - Routine Inspection <b>Feb 27, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Feb 16, 2024</b>		Compliant at the time of this inspection	