



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 20, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 21, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection 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	Corrected During Inspection 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.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Use of test strips- Ensure test strips are used verify sanitizer levels.
Food - Routine Inspection Feb 27, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 16, 2024		Compliant at the time of this inspection	