



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 12, 2025**

**Pennywell Convenience
87 Old Pennywell 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 11, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All scoops must be placed outside of food product, ensure all food products are stored at least 6 inches off the floor.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Wash, rinse, sanitize must be followed for manual dishwashing including use of an approved sanitizer.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under hard to reach areas, under heavy equipment.
Food - Routine Inspection Jan 02, 2025	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the use of the wash, rinse, and sanitize method for cleaning utensils. Ensure all staff are familiar with and trained in this procedure.
		803 - Chemical Test Kits and/or Papers provided	Obtain test strips to verify that the sanitizer concentration meets the required levels.
Food - Annual Inspection Feb 20, 2024		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 07, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace or upgrade the spray nozzle system in the front pizza area 3 cmpt sink to include a faucet to reach all 3 compartments.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces to be smooth, cleanable, non-absorbent with tight joins. Finish/refinish all bare wooden, chipboard, MDF etc. surfaces to this standard. Finish the wall section beneath the 3 cmpt sink and repair or replace the damaged flooring in the pizza area.