



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

Terre Restaurant
125 Water Street, 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 - Routine Inspection Jun 04, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Nov 21, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Soup was approximately 35C at the time of inspection. Soup was thrown out at the time of inspection as it had been left out for too long. Ensure all hot holding units are working and maintaining a temp of 60C to prevent bacteria growth.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain a temp log for all coolers containing hazardous food.
Food - Routine Inspection Mar 29, 2024		Compliant at the time of this inspection	