



**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](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 <b>Jun 04, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Nov 21, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> 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.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain a temp log for all coolers containing hazardous food.
Food - Routine Inspection <b>Mar 29, 2024</b>		Compliant at the time of this inspection	