



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - July 09, 2025**

**Rocket Bakery & Fresh Food**  
**46 C Bannister Street, Mount Pearl, 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 - Annual Inspection <b>Jun 27, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 18, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 15, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Sandwich line cooler not providing required temperature at or below 4C. CDI - Foods in cooler were removed from sale. Cooler not to be used to hold potentially hazardous foods until serviced and providing the required temperature at or below 4C.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Resurface or replace worn cutting boards. Extend the size of the sneeze guard, including the side barrier.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure all surfaces are smooth, cleanable, nonabsorbent with tight joins in the food prep area as reviewed.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.