



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jun 27, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 15, 2024	Critical Item(s)	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.
	Non-Critical Item(s)	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 joints 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.