



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Rocket Bakery & Fresh Food
294 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 Type	Code - Description	Observations and Corrective Actions
Food - Complaint/Demand Insp. Nov 04, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Basement has significant water damage from water leaks. Leaks must be repaired and walls/baseboards replaced. Remove any food product from basement (coffee, teas, ect). Basement cannot be used for any food storage at this time. Basement must be repaired, deep cleaned, organized, and in a good sanitary condition.
		704 - Adequate protection from vermin and insect pests	Mice droppings noticed behind kitchen equipment at the time of inspection. Pull equipment out often to clean/sanitize hard to reach surfaces. Foam/fill in any holes throughout facility to limit the entry of rodents. Have a pest control company come in more often (once per week)
Food - Annual Inspection Oct 03, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Feb 07, 2025	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Improper reheating procedures for soup was noticed at the time of inspection. Soups must only be reheated once and then thrown out at the end of each day.
Food - Annual Inspection Sep 24, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Many Fruit flies present. Continue with control measures (flushing and cleaning drains, fly traps, etc)
Food - Routine Inspection Mar 18, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Extend sneezeguard around to the side of the counter to cover food items next to the cash area. Ensure adequate protection is provided whenever rearranging front counter setup.



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Food - Routine Inspection Mar 18, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Ensure "No Rinse" sanitizer concentration is provided in dispensing unit and spray bottles. Otherwise, conduct a final rinse. Ensure the commercial dishwasher provides the required concentration as per the manufacturer's specs.