



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 22, 2026**

People's Pizza
55 Kiwanis Street, St. John's, NL
Yearly Operation
For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 21, 2026	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure all food products are properly labeled.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/ replace area above dish washing sink as mentioned in previous report.
Food - Annual Inspection May 13, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair/ replace cooler door gaskets on cooler line prep to maintain proper seal and maintain required refrigeration temperatures.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/ repaint the wall behind the dishwashing sink to have a non-absorbent, moisture resistant surface finish. General cleaning required throughout out including the handles of coolers/ freezer, freezer walls, under heavy equipment.
Food - Routine Inspection Jun 17, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Standup cooler not providing adequate temperatures. Potentially hazardous food discarded during inspection.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Restock the paper towel dispenser.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 17, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Ensure all counters are washed and sanitized prior to food handling.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace damaged seals in prep line cooler. Clean existing seals.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean rear area of kitchen, including under/behind equipment.
		804 - Temperature logs maintained for refrigerated storage units	Ensure rechecks are conducted and recorded when temperatures are above 4 degree Celsius.
		805 - Completed Certified Food Safety Training?	Ensure at least one food handler with a valid food safety certificate is present on-site at all times during operations.