



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 19, 2026

Burger King
90 Aberdeen Avenue, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 15, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Keep personal items off countertops (i.e. cell phones).
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout, especially in hard-to-reach areas (i.e. behind and under equipment).
		804 - Temperature logs maintained for refrigerated storage units	Maintain daily temperature logs of refrigerated storage units. Last entry in log book was August 4, 2024