



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 21, 2025

Burger King
40 Kenmount Road, 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 - Annual Inspection Aug 20, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Multiple broken eggs were found in the walk-in cooler and discarded during inspection; ensure eggs are properly checked upon delivery and monitored during storage.
		303 - Food Properly Labeled	Corrected During Inspection Food products held at room temperature must be clearly labeled with the time of removal from temperature control and used or discarded within the regulatory time limit.
Food - Routine Inspection Dec 11, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection If potentially hazardous foods are to be held at room temperature in the preparation table, then proper labels are required as to adequately monitor time/temperature of foods as to prevent potential hazards. Labels/ monitoring required as to dispose of unused foods at proper intervals to prevent potential hazards.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Door handle of public washroom in disrepair- repair or replace as to prevent potential hazards and as to provide # of washrooms as approved for # of seats provided.
Food - Annual Inspection Mar 13, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 28, 2023		Compliant at the time of this inspection	