



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Aug 20, 2025</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> 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	<b>Corrected During Inspection</b> 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 <b>Dec 11, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> 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.
		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 <b>Mar 13, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 28, 2023</b>		Compliant at the time of this inspection	