



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 14, 2025

Arthur Foods
681 Topsail 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jun 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jun 18, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Seal all potential entry points or harborage areas, including holes, gaps, and ceiling tiles, particularly around cable, wire, and pipe penetrations. Ensure daily monitoring for any signs of activity is maintained.
Food - Routine Inspection Jan 04, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Signs of activity observed. CDI - Droppings were removed during inspection, and the area cleaned and sanitized. Premises to obtain enhanced pest control services. Staff to monitor daily for signs of activity. Ensure processing entrance is maintained closed at all times.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure mechanical dishwasher sanitizing cycle is providing at least the minimum required chlorine concentration.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Record daily temperature checks in onsite logbook.
		704 - Adequate protection from vermin and insect pests	Ensure all staff are trained in rodent monitoring, device placement and action required when activity is noted. Seal all possible routes of entry (both ceiling & walls). Maintain processing door closed.