



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - March 28, 2025**

**Andersons**  
**285 Water Street, 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>Mar 26, 2025</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Window screens needed in Kitchen if staff plan to have them open on hot days. Screens are necessary to prevent animals, pests and rodents from entering the facility.
Food - Routine Inspection <b>Oct 30, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 07, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 08, 2023</b>	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the high-temperature dishwashers reach 180F (82C) or higher for sanitizing. Recommend maintaining a temperature log for the dishwashers.
		606 - Adequate mechanical ventilation	Professionally clean the fume hood.
		901 - Other Non-Critical Item	Provide a screen for the opening window.