



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 29, 2025**

**Portage**  
**128 Water Street, 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 - Routine Inspection <b>Nov 28, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 17, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 08, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 15, 2023</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Provide a no-rinse sanitizer onsite. The cleaner/disinfectant is not an approved sanitizer.
		506 - Equipment in good repair, cleaned and sanitized	Cold storage units overstocked. The owner will repair and install a double-door cooler in the back room. Install new flooring in the back room for a food storage area. Surfaces must be smooth, non-absorbent, durable, and easily cleaned.