



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 23, 2026**

**Newfoundland Donut Company
59 Harvey Road, 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 - Annual Inspection Jan 22, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink requires repair and paper towel from dispenser required.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ensure that an approved sanitizer is used (chlorine or quaternary ammonium based).
	701 - Garbage and refuse properly disposed and facilities maintained	Ensure that garbage is removed more frequently as to prevent potential hazards.	
Food - Routine Inspection Mar 27, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink in kitchen in disrepair. Repair required. In interim, ensure that alternate sink is
Food - Annual Inspection Jun 07, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing sink requires investigation and repair. Ensure that another sink is accessible and fully-stocked for hand washing purposes in the interim.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring requires repair in service area.