



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 19, 2025

Andaluzia Market
86 O'Leary Avenue, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Dec 18, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair/replace broken glass of cooler door.
Food - Annual Inspection Sep 16, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All food products must be stored at least 6 inches off the floor.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure that the approved dishwashing procedure is followed: all utensils and equipment must be thoroughly
Food - Follow-Up Inspection Jul 07, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Implement effective pest control measures to address the ongoing presence of flies.
Food - Routine Inspection Jun 26, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Raw meat stored improperly- touching rod wrapped in plastic, various food products found opened (cans, meat products), improper protective wrapping of food products in the freezer, and coolers.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Soiled wiping cloths observed left out on surfaces.

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Food - Routine Inspection Jun 26, 2025	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Provide proper lighting in the storage area.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning and organizing of the entire facility is required including all equipment floors, walls, cooler handles etc. especially in hard to reach areas and under shelving.
		704 - Adequate protection from vermin and insect pests	Extensive spills observed (blood splatters, food spills etc), potential drinking water source for rodents (cooler door and on top of cooling unit), gap in rear receiving door, all recommendations of pest control report to be completed.
		901 - Other Non-Critical Item	Produce cooler airflow- Produce stored in the open face cooler blocking proper air flow, move all product boxes inside the air blanket boundaries.
Food - Complaint/Demand Insp. Feb 13, 2025	Compliant at the time of this inspection		
Food - Annual Inspection Sep 11, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sinks were not fully supplied or accessible at the time of inspection. Hand wash sinks must have both paper towel and soap in dispensers with easy access.

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Food - Annual Inspection	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Open Candy bins for "self serve" were observed at the time of inspection with scoops directly in product. All candy must be covered and have a location for scoops to prevent cross contamination.
		704 - Adequate protection from vermin and insect pests	Pest control needed to prevent insects. Many fruit flies in warehouse at the time of inspection. General cleaning and organizing needed.
Food - Routine Inspection	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Discard all damaged chest freezers that are not suitable for repair. Seal all bare wooden surfaces. Provide additional shelving to ensure all food storage is 6" off the floor.
		804 - Temperature logs maintained for refrigerated storage units	Conduct cooler temperature checks and record them in an onsite logbook.