



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 24, 2025**

**Mamacita
104 Park Avenue, Mount Pearl, 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 - Annual Inspection May 20, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 21, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Apr 10, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace cracked handsink.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Provide washroom exhaust fan in good working order.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cover exposed insulation in walk-in. Cover/seal exposed joint in cooler door frame casing and doorstep threshold. Repair leak stained/damaged ceiling, gap by rear electrical panel and damaged tile behind mixer. Damaged/cracked ceramic flooring to be replaced. Repair/replace damaged tile counter surface.
Food - Routine Inspection Oct 31, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace broken floor tiles. Paint any bare wooden surfaces. Move shelf from hand sink area.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 31, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Provide a tight seal on the back door. Provide flying insect device to address any insect issues.
		901 - Other Non-Critical Item	Do not conduct food preparation in the walk in cooler.
		901 - Other Non-Critical Items	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
		901 - Other Non-Critical Items	Do not offer oil product for sale.