



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 12, 2025

The Caribbean Corner
302 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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 08, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Deep clean washrooms. Change garbages every day. Flush and keep drains covered to prevent fruit flies.
Food - Annual Inspection Jan 08, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No paper towel at the time of inspection. Dispenser above hand wash sink must be supplied at all times.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer to ensure it is mixed to proper concentration.
Food - Follow-Up Inspection Jul 03, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jun 19, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink was not supplied with soap and paper towel. Hand wash sink must be supplied at all times.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Issues with the freezer maintaining proper temperature. Freezer must be repaired or replaced.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jun 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean facility. Floors, all equipment and cooler handles in need of cleaning/sanitization
		803 - Chemical Test Kits and/or Papers provided	Test strips are required for Bleach and/or quat sanitizer to ensure it is mixed to proper concentration.
Food - Annual Inspection Nov 15, 2023		Compliant at the time of this inspection	