



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 07, 2025**

**Dairy Queen**  
**672 Topsail Road, 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Oct 06, 2025</b>	<b>Non-Critical Item(s)</b>	505 - Food equipment and utensils that contact food are corrosion resistant	Ensure all cutting boards are resurfaced to prevent contamination.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure the walk-in cooler's flooring is level and firmly secured.
Food - Annual Inspection <b>Jun 17, 2025</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Ensure all cutting boards are maintained in good repair and resurfaced or replaced if worn
Food - Routine Inspection <b>Dec 06, 2024</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products must be accurately labeled and include appropriate dates.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	-The floor in the walk-in cooler is uneven and not securely fixed, creating a tripping hazard. Repair to ensure employee safety. -Ceiling leak was observed near the ice cream machine. Repair to prevent water damage and reduce the risk of potential food contamination.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Mar 14, 2024</b>	<b>Non-Critical Item(s)</b>	603 - Proper disposal of sewage and waste water	Issue with main drain from building. Foul odour detected in mop sink area. Premises working on issue with service company. Premises to remain closed until issue is addressed by correctly sealing the drain openings until exterior plumbing work can be completed, weather permitting.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises to be given a deep clean under and behind equipment etc. Premises to complete renovation work already started to the following standard: All surfaces to be smooth, cleanable, nonabsorbent with tight joins
		901 - Other Non-Critical Item	Revised floor plan to be provided.
Food - Follow-Up Inspection <b>Mar 07, 2024</b>	<b>Non-Critical Item(s)</b>	603 - Proper disposal of sewage and waste water	No foul odour detected. Drains sealed/capped. Premises reopened and service company to finish plumbing work once weather permits outside work.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises to be given a deep clean under and behind equipment etc. Premises to complete renovation work already started to the following standard: All surfaces to be smooth, cleanable, nonabsorbent with tight joins
		901 - Other Non-Critical Item	Revised floor plan to be provided.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Nov 02, 2023</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Maintain hot holding at or above 60C . CDI - Ensure reheating is conducted correctly to minimum 74C and placed in preheated hot holding unit. Corrected during inspection.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Soiled paper towels at front hand sink. CDI- Provide paper towel dispenser appropriately supplied at front hand sink. Clean roll of papaer towels provided during inspection.
	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Remove ice build up in walk in freezer and chest freezer by the door. Provide walk- in freezer in good working order.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Finish all surfaces to the following standard - smooth, cleanable, non-absorbent with tight joins. Both front and rear food prep/handling and storage areas.
		901 - Other Non-Critical Item	Provide detailed floor plans for renovations that have been conducted and in planning stages.