



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - February 12, 2026**

**Circle K # 2317**  
**500 Topsail 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Feb 11, 2026</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	Send completed food safety training to priyangaprabhu@gov.nl.ca
Food - Routine Inspection <b>May 23, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Nov 05, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Obtain chemical test paper for the appropriate sanitizer to verify the concentration level for effective sanitation.
Food - Routine Inspection <b>Mar 01, 2024</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Provide written instructions for food contact surface sanitizer. Ensure test strips are provided/used to verify concentration of the sanitizer in use.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish the worn walk-in cooler floor. Replace the damaged tiles by the rear exterior door frame. Raise all shelving off floor in the walk-in cooler and rear storage area. Provide additional shelving in the rear storage/hallway and remove the clutter/excess items in the hallway to allow cleaning and pest control to be conducted.