



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - January 16, 2026**

**Mucho Burrito**  
**48 Kenmount 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 13, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 08, 2025</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips are required to verify the concentration levels of sanitizer.
Food - Annual Inspection <b>Jan 13, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 21, 2024</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Ensure all rodent devices are correctly placed. Monitor for signs of rodent activity and take appropriate action. Seal all gaps/holes and continue to routinely check for potential routes of access.
		804 - Temperature logs maintained for refrigerated storage units	Ensure rechecks are conducted when cooler temperatures are above 4C and any necessary action taken is recorded.
		901 - Other Non-Critical Item	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.