



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 10, 2025

Casablanca Bakery and Catering Inc.
85 Bond 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 Oct 03, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing was not accessible. Controlled during the inspection. One sink is to accessible at all times.
		501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Staff need to dedicate one area for dirty dish-ware. Discuss with staff.
Food - Annual Inspection Apr 24, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Product in the coolers had no date labels. One burger was discarded. Controlled during the inspection.
Food - Routine Inspection Sep 20, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Dish soap was used for handwashing. Please ensure proper hand soap is used.
Food - Compliance Inspection Apr 12, 2024		Compliant at the time of this inspection	