



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - July 04, 2025**

**Second Cup**  
**48 Kenmount 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      |  | Observations and Corrective Actions   |
|---|----------------------|--|---|
|   | Type                 | Code - Description   |   |
| Food - Annual Inspection<br><b>Jul 03, 2025</b>     | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | <p>Reorganize and declutter the storage area to facilitate thorough cleaning and minimize the risk of pest infestation.</p> <p>Route the ice machine drain to a fixed, code-compliant connection. The current use of a hose or bucket creates a tripping hazard and does not conform to sanitary and safety requirements.</p> |
|   |                      | 804 - Temperature logs maintained for refrigerated storage units               | Maintain regular temperature logs.  |
| Food - Routine Inspection<br><b>Jan 24, 2025</b>    | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units               | Maintain regular temperature logs.  |
|   |                      | 901 - Other Non-Critical Item  | Ensure the use of provided test strips to measure concentration of sanitizer.   |
| Food - Compliance Inspection<br><b>May 21, 2024</b> |                      | Compliant at the time of this inspection                                       |   |