



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - September 17, 2025**

**Haveli Restaurant**  
**11 Waldegrave 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](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 <b>Sep 16, 2025</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> All chemical spray bottles must be labeled. Sanitizer bottles for food contact surfaces were not labeled at the time of inspection.	
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure all high touch surfaces are cleaned and sanitized often. Floors and walls in need of cleaning.	
Food - Routine Inspection <b>Dec 18, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Repair paper towel dispenser in kitchen. Must be supplied and in working order at all times.	
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain Temperature logs for all coolers containing hazardous food.	
Food - Compliance Inspection <b>Jun 26, 2024</b>	Compliant at the time of this inspection			