



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 16, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection All chemical spray bottles must be labeled. Sanitizer bottles for food contact surfaces were not labeled at the time of inspection.
	Non-Critical Item(s)	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 Dec 18, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Repair paper towel dispenser in kitchen. Must be supplied and in working order at all times.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain Temperature logs for all coolers containing hazardous food.
Food - Compliance Inspection Jun 26, 2024		Compliant at the time of this inspection	