



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - October 22, 2025**

**Pita Pit  
80 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 - Routine Inspection <b>Oct 20, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Ensure paper towels are installed in the dispenser.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair floor in front of walk in cooler as mentioned in previous inspection report.
Food - Annual Inspection <b>Apr 25, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food products must be placed at least 6 inches off the floor.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace or repair the flooring at the entrance of the walk-in freezer.
Food - Compliance Inspection <b>Jun 12, 2024</b>	<b>Critical Item(s)</b>	403 - Facility Free of Pests (Vermin and Insects)	All possible routes of entry to be sealed. Daily monitoring to be conducted for signs of activity.