



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - December 13, 2025**

**Estee**  
**260 Water Street, St. John's, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[\*https://www.gov.nl.ca/gs/inspections/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Dec 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 04, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> All cream base pastries must be kept in a cooler and not held at room temperature.
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> All handwash sinks must be supplied with both soap and paper towel in dispensers.
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips are required for bleach to ensure it is mixed to proper concentration.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for a coolers containing hazardous food.
Food - Compliance Inspection <b>Dec 05, 2024</b>		Compliant at the time of this inspection	