



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/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Dec 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 04, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection All cream base pastries must be kept in a cooler and not held at room temperature.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection All handwash sinks must be supplied with both soap and paper towel in dispensers.
	Non-Critical Item(s)	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 Dec 05, 2024		Compliant at the time of this inspection	