



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

SpiceX Blackmarsh Superette
137 Blackmarsh Road, 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 08, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Ensure food product intended to be refrigerated is cooled to 4 degrees within 4 hours maximum. Control measures discussed at the time of inspection.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Kitchen single sink must be used for handwashing. Sink must be supplied with both soap and paper towel in dispensers.
Food - Routine Inspection Jun 02, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Multiple food products stored directly on the floor- ensure food products are stored at least 6 inches off the floor.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	- Add thorough cleaning of hard-to-reach areas, under heavy equipment, inside coolers, cooler handles, and storage areas to the regular cleaning schedule.- Replace broken floor tile in the main kitchen.- Replace/repair, or apply a non-absorbent, easy-to-clean paint to the cupboard near the handwashing sink downstairs to ensure it remains resistant to moisture.
Food - Compliance Inspection Dec 13, 2024		Compliant at the time of this inspection	