



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 25, 2025

Donnini's Express
250 Water Street, Botwood, 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 Type | Code - Description | Observations and Corrective Actions |
|--|-----------------------------|--|---|
| Food - Routine Inspection Sep 22, 2025 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Corrected During Inspection Main fridge in kitchen not working. Discarded potentially hazardous foods CDI |
| | | 302 - Food in Good Condition, Safe and Unadulterated | Corrected During Inspection Mouldy tomatoes. Please check produce daily and discard food gone bad CDI |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Extra cleaning behind fryers required |
| Food - Annual Inspection Mar 10, 2025 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Sep 13, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Flooring and ceiling require repairs. Please address damaged ceiling tiles and missing baseboards |
| Food - Annual Inspection Mar 20, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | cooler holding donar sauce etc out front greater than 4C. Discarded during inspection. Coolers must be 0-4C |



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 25, 2025**

**Donnini's Express
250 Water Street, Botwood, 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 Mar 20, 2024 | Non-Critical Item(s) | 801 - Proper location of thermometers and thermometers working accurately | all coolers require working thermometers - replaced during inspection |