



**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](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>Sep 22, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Main fridge in kitchen not working. Discarded potentially hazardous foods CDI
		302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Mouldy tomatoes. Please check produce daily and discard food gone bad CDI
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Extra cleaning behind fryers required
Food - Annual Inspection <b>Mar 10, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 13, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 20, 2024</b>	<b>Critical Item(s)</b>	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



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<b>Inspection Type and Date</b>	<b>Compliance Item</b>		<b>Observations and Corrective Actions</b>
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Food - Annual Inspection <b>Mar 20, 2024</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	all coolers require working thermometers - replaced during inspection