



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 03, 2026

Domino Pizza House
54 Main Street, Stephenville, 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 Jan 27, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Tape and wood not permitted to repair shelf
Food - Follow-Up Inspection Sep 18, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 28, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer to be used to disinfect surfaces - if employee is allergic to Clorox then an quaternary ammonium based sanitizer must be used.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fan above pizza ovens in both preparation areas to be cleaned
		805 - Completed Certified Food Safety Training?	At least one person per shift to be trained in food safety
Food - Complaint/Demand Insp. Mar 12, 2025	Critical Item(s)	303 - Food Properly Labeled	Subs to be labeled when placed in coolers- items labeled during inspection

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Complaint/Demand Insp. Mar 12, 2025	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer required for sub cooler
Food - Annual Inspection Jan 28, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All subs to be labeled when placed in cooler- items labeled during inspection
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food products to be stored 6 " off floor in freezer
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood above pizza oven to be cleaned
Food - Routine Inspection Jul 30, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be labeled when placed in coolers-including subs.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cooler handles dirty, please ensure employees are removing gloves when using coolers - employees educated