



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 17, 2026

Hampton Inn & Suites by Hilton
411 Stavanger Drive, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 12, 2026	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Provide correct sanitizer concentration in mechanical dishwasher and ensure checks are conducted daily.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean up dish pit floor. Ensure all surfaces are smooth, cleanable, non absorbent with tight joins. Do no use spray foam.
		803 - Chemical Test Kits and/or Papers provided	Provide chemical test strips for both dishwasher and surface sanitizer. Quat and chlorine strips are required. Ensure concentrations are "No Rinse"; quat 200 ppm and chlorine 100 ppm and correct contact times are used as per product instructions. Provide labels on quat bottles.
		804 - Temperature logs maintained for refrigerated storage units	Ensure all coolers and hot holding equipment in use are monitored daily for safe temperatures. Record all checks as discussed and record in updated log book, including any corrective action. Sweet shop to maintain temperature checks as well. Recommend use of probe thermometer in addition to IR thermometer.
Food - Annual Inspection Oct 10, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Obtain test papers to verify sanitizer concentration for contact surfaces and dishwashing.