



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - April 19, 2023**

**Circle K #2103**  
**10 Bay Bulls Road, St. John's, 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<br><b>Mar 22, 2023</b> | <b>Non-Critical Item(s)</b> | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Cleaning required under the slushie machine  |
|  |                             | 901 - Other Non-Critical Item  | Handwash station at back to be supplied was paper towels and soap.   |
| Food - Annual Inspection<br><b>Oct 21, 2022</b>  | <b>Critical Item(s)</b>     | 401 - Food Separated and Protected   | The two compartment sink/countertop area in back room used for cleaning/sanitizing 'foster' machines must be kept clear and sanitary (do not store items or use this area for other purposes). |
| Food - Annual Inspection<br><b>Dec 08, 2021</b>  | <b>Non-Critical Item(s)</b> | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Accumulation of construction/renovation dust observed - clean as discussed   |
|  |                             | 804 - Temperature logs maintained for refrigerated storage units               | Record/log temperatures of refrigerators holding potentially hazardous foods   |