



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 27, 2023

Boston Pizza Water Street
367 Water Street, 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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Oct 18, 2023	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Ensure the fume hood is professionally cleaned every six months. The fume hood and filters must be cleaned monthly.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean the ceiling and vents of grime and debris. Clean on a regular schedule. Clean the dry storage room.
Food - Annual Inspection Jun 02, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Observed tape used to repair several pieces of equipment: dishwasher handle, hand sink pedal, prep cooler handles, etc. Do not use tape to repair equipment; this is not cleanable. Remove the tape immediately.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed grime and dust debris built up on the ceiling vents and ceiling tiles around the vents. Clean the ceiling and vents on a routine schedule.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products at any time.
Food - Routine Inspection Nov 10, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in the kitchen. Scrub down the FRP boards. Observed grime and debris on the ceiling at the vents. Cleaning the ceiling and vents.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 10, 2021	Non-Critical Item(s)	901 - Other Non-Critical Item	Food handlers onsite are required to have valid food safe certification.