



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 21, 2026**

**Burger King  
90 Aberdeen Avenue, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Feb 16, 2026</b>	<b>Critical Item(s)</b>	420 - Other Critical Items	<b>Corrected During Inspection</b> Sauces and pickles labelled by manufacturer as Keep Refrigerated, are to be stored and used at or below 4C or to be discarded by end of 2 hours of room temperature holding. Board Prep Hourly Hold instructions are in conflict with manufacturer's product labelling. CDI - products are to be held in cooler and removed as needed or held IN ice at prep table.
Food - Annual Inspection <b>Mar 24, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 15, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Keep personal items off countertops (i.e. cell phones).
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout, especially in hard-to-reach areas (i.e. behind and under equipment).
		804 - Temperature logs maintained for refrigerated storage units	Maintain daily temperature logs of refrigerated storage units. Last entry in log book was August 4, 2024