



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 13, 2026**

**O'Reilly's Irish Bar/ The One Eared Goat
13 George Street, 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 - Complaint/Demand Insp. Jan 12, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Nov 07, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink in kitchen is not working. Have repaired asap. Using additional sink for now.
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Keep up with regular pest control, filling holes, and deep cleaning.
Food - Annual Inspection Mar 26, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Bolognese sauce, beef brisket, and piperade sauce were all at unsatisfactory temps. All sauces must be brought to a boil before placing them in a hot holding unit. Hot holding unit should then maintain a temp of 60 C.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Temperature gauges do not work correctly on dishwasher. have repaired or use test strips to ensure sanitizer concentration is satisfactory.
Food - Routine Inspection Sep 04, 2024	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection All chemical spray bottles must be labeled. Sanitizer bottles throughout facility were not labeled at the time of inspection.



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Food - Routine Inspection Sep 04, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Many fruit flies on "one eared goat" side of restaurant. Fly traps needed.
		804 - Temperature logs maintained for refrigerated storage units	No temperature logs available at the time of inspection. Temp logs must be maintained to ensure coolers containing hazardous food remain appropriate temperature.
		901 - Other Non-Critical Item	General Cleaning - Deep clean kitchen. Pull equipment out from wall to clean and sanitize.