



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 30, 2026

Yellowbelly Brewery Limited
288-290 Water 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 - Annual Inspection Jan 29, 2026	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Pizza prep cooler and kitchen prep cooler must be repaired or replaced. Product currently on ice.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Underbelly door - large gap on bottom of door must be sealed or foot panel replaced
Food - Routine Inspection Jul 09, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Pizza prep cooler is not maintaining proper temperature. Keep product on ice until cooler is repaired or replaced.
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Many fruit flies behind underbelly bar. Flush and cover drains when not in use.
Food - Annual Inspection Jan 08, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Replace soap dispenser in kitchen. Broken at the time of inspection.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to repair ceiling leaks as needed and general maintenance to the building.



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 30, 2026

Yellowbelly Brewery Limited
288-290 Water 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Complaint/Demand Insp. Jul 22, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Line Cooler was broken at the time of inspection with product sitting at room temperature. Product at line cooler must remain in ice baths when being used until cooler is repaired.
Food - Routine Inspection Mar 18, 2024		Compliant at the time of this inspection	