



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 07, 2026

Bridie Molloy's/Celtic Hearth/Talamh an Eisc
298-300 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 Feb 04, 2026	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be available in the kitchen for food contact surfaces at all times. None present at the time of inspection.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Basement dishwasher does not have proper sanitizer concentration. Repair person called during inspection
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for all coolers containing hazardous food.
Food - Annual Inspection Mar 12, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Ensure all chemical spray bottles are labeled
Food - Routine Inspection Oct 29, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers below fryers are not maintaining proper temp. Food removed from cooler at the time of inspection. Use alternate cooler until repaired
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Fillable station for sanitizer bottles was not mixing properly at the time of inspection as well as dishwasher sanitizer. Repair to ensure proper concentration



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Mar 18, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Do not thaw soup at room temperature. Thaw in refrigerator or under cold running water.
		402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizer at 100 ppm bleach solution or 200 ppm quats solution.