



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 15, 2025

The Gypsy Tea Room
315 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 Nov 12, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean and sanitize 4th floor. Mouse droppings along walls. Continue pest control measures.
Food - Routine Inspection Jun 19, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Large prep cooler is not maintaining proper temps. All food removed at the time of inspection. Do not use this cooler until it is repaired.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection All chemical spray bottles must be labelled. Quat sanitizer bottles were not labeled during inspection.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs are not up to date. Ensure temps are recorded every day for coolers.
Food - Annual Inspection Nov 28, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jun 06, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Visible signs of activity at the time of inspection. Food was thrown out. Deep cleaning and sanitizing of upstairs dry storage area was completed during inspection.

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Inspection Type and Date	Compliance Item Type		Observations and Corrective Actions
Food - Follow-Up Inspection Dec 15, 2023	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Repair the freezer door.
		704 - Adequate protection from vermin and insect pests	Continue with pest control measures, remove excess debris and equipment from the storage area and continue to seal pest access points. Clean areas of mice activity on the third floor.
Food - Annual Inspection Nov 22, 2023	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer (3rd floor) is in disrepair; ice forming around the door. Repair the walk- in freezer door. Do not overstock the freezer.
		506 - Equipment in good repair, cleaned and sanitized	The bar ice machine is in an unsanitary condition. Clean the ice machine every 30 days or less, and maintain a cleaning log onsite.
	702 - Non-food contact surfaces properly constructed, in good repair and clean	A deep cleaning of the kitchen is needed, under and behind equipment. The electrical/chemical room needs to be gutted and surfaces replaced. All surfaces must be smooth, non-absorbent, durable and easily cleaned.	
		703 - Food handlers properly attired	Food handlers in the kitchen are required to wear hair covers.

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Type	Code - Description		
Food - Annual Inspection Nov 22, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Mice feces observed in the kitchen and chemical storage room. Clean and disinfect areas of mice activity immediately; recommend staff wear a mask. Seal all holes/gaps to prevent pest entry. Store food off the floor in sealed containers and increase pest control measures onsite. Staff must monitor areas of mice activity every day for any new signs of pests. Clean and disinfect immediately.
		804 - Temperature logs maintained for refrigerated storage units	Bar coolers with high-risk foods (milk, eggs) must have daily temperature logs.
		901 - Other Non-Critical Item	Spray bottles must be labelled with the correct container contents.
		901 - Other Non-Critical Items	Do not store scoops or utensils in bulk food products.