



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

Kelly's Pub
8-10 Adelaide 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 - Annual Inspection Feb 04, 2026	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Appropriate sanitizer for food contact surfaces was not used at the time of inspection. If using bleach - 1 tsp per litre for food contact surfaces mixed to 100ppm
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Deep freeze by back walk-in cooler must be removed from facility. Top is broken and unsanitary.
Food - Routine Inspection May 15, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Replace freezer cover by large walk-in cooler or remove from facility.
Food - Annual Inspection Oct 08, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required to ensure bleach is mixed to proper concentration for food contact surfaces.
Food - Routine Inspection Mar 20, 2024	Compliant at the time of this inspection		