



**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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Feb 04, 2026</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> 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
	<b>Non-Critical Item(s)</b>	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 <b>May 15, 2025</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Replace freezer cover by large walk-in cooler or remove from facility.
Food - Annual Inspection <b>Oct 08, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 20, 2024</b>		Compliant at the time of this inspection	