



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 16, 2026**

**Rice Bowl**  
**48 Kenmount Road, 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 - Routine Inspection <b>Jan 13, 2026</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Multiple food products in coolers without labels. Ensure all food products are properly labeled.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all food products are covered to prevent cross contamination.
Food - Annual Inspection <b>Jul 08, 2025</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Obtain test papers to maintain proper sanitation.
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products must be clearly labeled with dates.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food products must be stored at least 6 inches off the floor, kept covered at all times, and any scoops must be either stored outside the container or positioned with the handle facing outward.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout the premises, including under hard to reach areas and under heavy equipment.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection <b>Jul 08, 2025</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips are required to verify the concentration levels of the sanitizer.
		901 - Improper use of food preparation areas.	Staff were advised to remove all personal and non-food items from food preparation and storage areas.
Food - Routine Inspection <b>Feb 27, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Ensure food products are properly labeled with dates
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all food products are properly covered to prevent cross contamination
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including hard to reach areas, under heavy equipment, inside cooler.
Food - Annual Inspection <b>Mar 04, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Interior of walk-in cooler and shelving to be cleaned more frequently.