



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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 13, 2026	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Multiple food products in coolers without labels. Ensure all food products are properly labeled.
		401 - Food Separated and Protected	Corrected During Inspection Ensure all food products are covered to prevent cross contamination.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Obtain test papers to maintain proper sanitation.
Food - Annual Inspection Jul 08, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be clearly labeled with dates.
		401 - Food Separated and Protected	Corrected During Inspection 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.
	Non-Critical Item(s)	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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jul 08, 2025	Non-Critical Item(s)	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 Feb 27, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure food products are properly labeled with dates
		401 - Food Separated and Protected	Corrected During Inspection Ensure all food products are properly covered to prevent cross contamination
	Non-Critical Item(s)	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 Mar 04, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Interior of walk-in cooler and shelving to be cleaned more frequently.