



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 30, 2025

Red Pepper Restaurant
31 Peet 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 29, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap and paper towels must be provided in dispensers at the handwashing sink to ensure proper hand hygiene. Use of temporary
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning is required throughout the facility, including under heavy equipment, shelving, and other hard-to-reach areas.
Food - Annual Inspection Jan 02, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Ensure the handwashing sink remains free of utensils and is accessible at all times during operation.
		401 - Food Separated and Protected	Corrected During Inspection All food products must be covered and stored at least six inches off the floor.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning is required throughout the facility, including beneath heavy equipment, in hard-to-reach areas, on cooler handles, and ensuring all equipment is sanitized at the end of each shift. - Replace/ repair gap in the rear door.
Food - Routine Inspection Jan 25, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Provide approved surface on top of disused stove. Ensure all equipment is cleaned & sanitized after use throughout the day, including counter areas.



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Food - Routine Inspection Jan 25, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Organize front service counter area to provide adequate food handling space. Provide under counter shelf in same area.
		704 - Adequate protection from vermin and insect pests	Repair rear exterior door frame around base and outside to prevent rodent entry. Seal gaps in front service counter area.