



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 11, 2026

Red Pepper Restaurant
38 Hamlyn 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 - Complaint/Demand Insp. Feb 10, 2026	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Ensure washrooms cleaning is added to daily cleaning schedule.
Food - Follow-Up Inspection Jan 26, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Areas previously identified have been cleaned. Clean the area beneath the sink and under heavy equipment.
Food - Complaint/Demand Insp. Jan 20, 2026	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Multiple food products without labels in multiple locations. Ensure all food products are properly labeled.
		401 - Food Separated and Protected	Corrected During Inspection Multiple food products in containers without lids. Ensure all food products are covered to prevent cross contamination.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Remove all unused and rusted utensils from the site. Remove all heavy equipment that is not currently in use.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Washroom facilities must be cleaned on a regular basis and documented in the cleaning schedule.



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Food - Complaint/Demand Insp. Jan 20, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning required throughout including under hard to reach areas, heavy equipment, under seating areas,
Food - Annual Inspection Oct 10, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure all food products are properly labelled.
		401 - Food Separated and Protected	Corrected During Inspection Ensure all food products are stored in food grade containers.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Ensure that additional lighting is installed in the dry storage area, dishwashing area, and food preparation area.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Thorough cleaning required throughout the premises including storage areas, under heavy equipment,
Food - Routine Inspection Mar 11, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Ensure that proper thawing procedures are followed in accordance with food safety regulations, either in the refrigerator or under continuous running water.

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	Type	Code - Description	
Food - Routine Inspection Mar 11, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure that all food products are stored at least six inches off the floor and properly covered.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Ensure that additional lighting is installed in the dry storage area, dishwashing area, and food preparation area.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure that any damaged tiles are replaced or repaired. A thorough cleaning is required throughout the establishment, including under heavy equipment and in hard-to-reach areas.
Food - Routine Inspection Mar 26, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Signs of rodent activity noted. Premises to continue to monitor for activity and enhanced pest control services.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace leak damaged ceiling tiles. Reseal washroom sink silicone. Refinish rusted rear exterior doors.
		704 - Adequate protection from vermin and insect pests	Continue to investigate and seal possible routes of entry.