



**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 Type	Code - Description	Observations and Corrective Actions
Food - Complaint/Demand Insp. <b>Feb 10, 2026</b>	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Ensure washrooms cleaning is added to daily cleaning schedule.
Food - Follow-Up Inspection <b>Jan 26, 2026</b>	<b>Non-Critical Item(s)</b>	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. <b>Jan 20, 2026</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Multiple food products without labels in multiple locations. Ensure all food products are properly labeled.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Multiple food products in containers without lids. Ensure all food products are covered to prevent cross contamination.
	<b>Non-Critical Item(s)</b>	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. <b>Jan 20, 2026</b>	<b>Non-Critical Item(s)</b>	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 <b>Oct 10, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Ensure all food products are properly labelled.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure all food products are stored in food grade containers.
	<b>Non-Critical Item(s)</b>	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 <b>Mar 11, 2025</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> 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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Food - Routine Inspection <b>Mar 11, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure that all food products are stored at least six inches off the floor and properly covered.
	<b>Non-Critical Item(s)</b>	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 <b>Mar 26, 2024</b>	<b>Critical Item(s)</b>	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.
	<b>Non-Critical Item(s)</b>	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.