



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - December 10, 2024**

**Adelaide Oyster House**  
**334 Water 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](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 <b>Nov 22, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 04, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 16, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 30, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Install new flooring in basement food preparation area.
		901 - Other Non-Critical Item	Determine source of leak and repair.
Food - Routine Inspection <b>Mar 29, 2023</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	Probe thermometer required for upstairs food preparation area.

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<b>Inspection Type and Date</b>	<b>Compliance Item</b>		<b>Observations and Corrective Actions</b>
	<b>Type</b>	<b>Code - Description</b>	
Food - Follow-Up Inspection <b>Dec 15, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	<p>The downstairs kitchen flooring is in disrepair. The storage area and walk-in cooler flooring need to be replaced.</p> <p>Replace the flooring in the kitchen, storage area and walk-in cooler.</p> <p>Install a floor drain in the basement to deal with the water pooling.</p> <p>Finish the walls and enclose the exposed areas in the basement storage.</p>
		704 - Adequate protection from vermin and insect pests	Continue with pest control measures and monitor areas of activity twice a day.
		901 - Other Non-Critical Item	Readjust the shelving to ensure a 15cm (6") gap off the floor.
Food - Annual Inspection <b>Dec 14, 2022</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<p>Mould growing in the ice machine.</p> <p>Shut down the unit and dump the ice immediately.</p> <p>Clean and sanitize the unit every 30 days or less; record in the cleaning log.</p>
		403 - Facility Free of Pests (Vermin and Insects)	<p>Mice feces found throughout the facility: upstairs and downstairs.</p> <p>Increase cleaning/disinfection onsite.</p> <p>Increase pest control measures onsite.</p> <p>Seal all cracks/gaps on the interior and exterior of the building to prevent pest access.</p>
		420 - Other Critical Items	<p>Ice machine not permitted to be stored in an unfinished basement.</p> <p>Remove the ice machine from the unfinished basement.</p>

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Food - Annual Inspection <b>Dec 14, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean the entire facility: especially under and behind equipment.
		704 - Adequate protection from vermin and insect pests	Mice feces found throughout the facility: upstairs and downstairs. Increase cleaning/disinfection onsite. Increase pest control measures onsite. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access.
Food - Routine Inspection <b>Dec 13, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Improper thawing of frozen product onsite: frozen tuna under a heat lamp. Do not thaw frozen food at room temperature. Thaw overnight in the cooler, or using the correct cold, running water bath method.
		403 - Facility Free of Pests (Vermin and Insects)	Observed the facility covered in mice feces. Immediately clean all areas of mice feces, disinfect afterwards with bleach/water (1:4 ratio). Clean out and remove all excess debris/equipment. Increase pest control measures onsite. Do not leave food out overnight; store in covered containers. Seal all cracks/gaps on the exterior and interior of the building to prevent pest access. Send the last 6 months of pest control reports to the officer.
		420 - Other Critical Items	Ice machine stored in an unfinished basement. This area is not approved for food storage. Shut down the ice machine or move the unit to a finished area. Food storage areas must have surfaces that are smooth, non-absorbent, durable and easily cleaned.



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Food - Routine Inspection <b>Dec 13, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean the entire facility.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers.
		704 - Adequate protection from vermin and insect pests	Observed the facility covered in mice feces. Immediately clean all areas of mice feces, disinfect afterwards with bleach/water (1:4 ratio). Clean out and remove all excess debris/equipment. Increase pest control measures onsite. Do not leave food out overnight; store in covered containers. Seal all cracks/gaps on the exterior and interior of the building to prevent pest access. Send the last 6 months of pest control reports to the officer.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
		901 - Other Non-Critical Item	The Food Establishment Licence must be displayed in a conspicuous location at all times.