



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 15, 2025**

**The Merchant Tavern**  
**291 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Nov 13, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Install paper towel dispensers at handwash sinks in kitchen (by fryers and food prep area). Paper towel holder needed behind the bar as well.
Food - Annual Inspection <b>Nov 28, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 15, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean top of dishwasher