



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 16, 2025

Kelsey's
302 Kenmount Road, 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 Sep 15, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required including under heavy equipment, under hard to reach areas, all cooler
Food - Complaint/Demand Insp. Mar 03, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 25, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Feb 03, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All cutting boards must be resurfaced/ replaced as required.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under heavy equipment, hard to reach areas, inside coolers, under shelves.
		901 - Other Non-Critical Item	All thermometers must be stored separately from non-food contact items such as pens, toothpicks, and other similar equipment.



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	Type	Code - Description	
Food - Annual Inspection Jan 15, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Daily/weekly cleaning duties to be enforced to ensure coolers are satisfactorily cleaned and sanitized. Spillage and accumulation of food/soil is to be removed and areas cleaned and sanitized at least daily. Entire cooler to be cleaned weekly. Done during inspection.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace damaged cooler interior bottom and rear door sweep.