



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 15, 2026

Silver Bowl
430 Topsail 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 - Routine Inspection Dec 16, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hot holding broccoli chicken at 30 degrees. Discussed hot holding procedure,
		301 - Food and Water Obtained from Approved Sources	Corrected During Inspection Unapproved bean sprouts growing in handwash sink. Handwash sink to be accessible. Discontinue growing of bean sprouts until verified.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning and organizing of all areas. Remove all misc items.
Food - Annual Inspection May 23, 2025	Compliant at the time of this inspection		
Food - Routine Inspection Nov 04, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Potentially hazardous foods held at Room temperature.
		102 - Hot Holding Temperatures >= 60 degrees celsius	Potentially hazardous foods held at room temperature.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 04, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Bleach water solution to be made and available for use.
		701 - Garbage and refuse properly disposed and facilities maintained	Recyclables must be stored properly
Food - Annual Inspection May 10, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 23, 2024		Compliant at the time of this inspection	