



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 17, 2025

Kilbride Pizzeria
277 Bay Bulls 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 Jul 21, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 24, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Paper towels required at the hand wash sink.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Sanitizing Soutlion required to be used on site.
		703 - Food handlers properly attired	Hair to be constrained during food prep.