



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

Grotto Restaurant and Bar
189 Water Street, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 14, 2026	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required to ensure sanitizer is mixed to proper concentration
		804 - Temperature logs maintained for refrigerated storage units	Maintain a log for temperatures as well as a log for the ph level of sushi rice.
Food - Routine Inspection Jun 10, 2025	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Many fruit flies present - back door must remain closed unless screened, repair or replace broken fly light and add additional, flush drains every night, cover drains and syrups, add fruit fly traps.
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Many Garbage/recycle bins in the back alleyway. Recommend an industrial/commercial size garbage been on back of restaurant.
Food - Annual Inspection Nov 15, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 28, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishwasher sanitizer feed air locked.