



**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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 14, 2026</b>	<b>Non-Critical Item(s)</b>	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 <b>Jun 10, 2025</b>	<b>Critical Item(s)</b>	403 - Facility Free of Pests (Vermin and Insects)	<b>Corrected During Inspection</b> 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.
	<b>Non-Critical Item(s)</b>	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 <b>Nov 15, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 28, 2024</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishwasher sanitizer feed air locked.