



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 08, 2026

TASTE EAST inc.
62A Allandale 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jul 31, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Small amount of rodent droppings observed behind coolers and in back room . Ongoing pest control.
Food - Annual Inspection Jul 08, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jan 31, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 25, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand sink is out of order, repair immediately.
		303 - Food Properly Labeled	Corrected During Inspection Frozen food requires labels.
Food - Routine Inspection Jul 04, 2024		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 22, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Food not being hot held at greater than sixty degrees.
		107 - Proper Reheating Procedures for Hot Holding	Rice in the cooker was reading at 32.8 Chicken was being held at 33.1 and not reheated properly before hot holding.
		302 - Food in Good Condition, Safe and Unadulterated	Label all chemical bottles with the appropriate content. Frozen fish in freezer not in bags.
		403 - Facility Free of Pests (Vermin and Insects)	Rodent droppings noted throughout the kitchen area, a dead rodent was noted in a trap and not removed.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floors, stove, walls, fridge and countertops require cleaning. Countertops must be repaired.