



**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/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jul 31, 2025</b>	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 <b>Jul 08, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 31, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 25, 2024</b>	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Hand sink is out of order, repair immediately.
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> Frozen food requires labels.
Food - Routine Inspection <b>Jul 04, 2024</b>		Compliant at the time of this inspection	

**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/\*](https://www.gov.nl.ca/gs/inspections/)

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