



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 02, 2025

The Rock Steak House Bar & Grill
5A Navigator Avenue, 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 - Routine Inspection Nov 21, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The cutting boards require resurfacing.
Food - Annual Inspection May 28, 2025	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Cleaning is needed for the vent hood & ceiling tiles just outside of it.
		803 - Chemical Test Kits and/or Papers provided	Supply test kits to check the sanitizer.
Food - Routine Inspection Jan 15, 2025		Compliant at the time of this inspection	
Food - Annual Inspection May 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) Cleaning required in various places (under shelving; the vent hood; etc.) B) Plumb in the steamer.