



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 10, 2025

Slainte
115 Duckworth Street, St. John's, NL
Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 12, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Flies noted in the bar area. Control and monitor accordingly.
		901 - Broken equipment	Remove the line refrigeration not being used, and the grill in the porch
Food - Annual Inspection Mar 07, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in the various places (ie. the back porch; in the corners of the kitchen; under the dishwasher). Clean said areas more frequently.
Food - Routine Inspection Nov 07, 2024	Non-Critical Item(s)	606 - Adequate mechanical ventilation	The vent hood and under the equipment under it requires cleaning.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required through out the kitchen.
		704 - Adequate protection from vermin and insect pests	A) Fruit flies observed. Please monitor and control. B) Repair the back door; there is an opening for pests.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 20, 2024	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Replace or repair the light covers in the kitchen.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	A) General cleaning required throughout the premises. B) Painting required in the kitchen area.