



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 16, 2026

The Natural Vibe/Newfoundland Fermentary
272 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 15, 2026		Compliant at the time of this inspection	
Food - Routine Inspection May 15, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Broken paper towel dispenser in smoothie bar. Ensure dispenser is repaired or replaced and paper towel is used for proper handwashing. Handwash sink in fermenting room but be accessible and supplied with soap at all times.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fermenting/production room must be deep cleaned and sanitized. Floors, walls, and hard to reach surfaces.
		803 - Chemical Test Kits and/or Papers provided	Test strips are required to ensure sanitizer is mixed to proper concentration.
Food - Annual Inspection Nov 19, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink must be supplied with paper towel in dispensers at all times.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Ensure all spray bottlers are properly labeled to prevent cross contamination.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Nov 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean walls in fermenter room. De-frost and clean out freezer in back storage room.
Food - Routine Inspection Jun 18, 2024		Compliant at the time of this inspection	