



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 06, 2026

King Cod
74 Old Placentia Road, Mount Pearl, 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 - Follow-Up Inspection Dec 19, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 17, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Fish cannot be left at room temperature to thaw. It must be thawed under cold running water at 4 degrees C or in the fridge.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Only one washroom now- one has been removed- this means only 10 seats are permitted . Please restore the washroom if you want to keep current seating.
		704 - Adequate protection from vermin and insect pests	No fly paper permitted, return fly light by Jan. 5, 2026 Remove paper today.
		801 - Proper location of thermometers and thermometers working accurately	Hot holding needs to be 60oC 140F or higher. Get a thermometer to check temperatures daily
		803 - Chemical Test Kits and/or Papers provided	Test papers are needed for sanitizing. 100 ppm chlorine



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Food - Routine Inspection Dec 17, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Coolers need to be monitored at least 3x daily
		901 - Dishwasher temp, hot holding temp monitoring	Dishwasher rinse 180F or 82 C must be monitored and recorded daily.
Food - Annual Inspection May 13, 2025	Compliant at the time of this inspection		