



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 15, 2025**

**The Grapevine**  
**206 Water 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)*

| Inspection Type and Date                             | Compliance Item             |  | Observations and Corrective Actions   |
|--|-----------------------------|--|---|
|  | Type                        | Code - Description   |   |
| Food - Annual Inspection<br><b>Nov 13, 2025</b>      | <b>Non-Critical Item(s)</b> | 606 - Adequate mechanical ventilation  | Way too much cooking equipment without a fire suppression system/fryer hood. Consider installing system if restaurant is expanding prior to reopening for food next summer.   |
|  |                             | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Repair back storage room. A lot of water damage to walls from recent water leak.  |
| Food - Routine Inspection<br><b>Jun 10, 2025</b>     |                             | Compliant at the time of this inspection                                       |   |
| Food - Annual Inspection<br><b>Sep 04, 2024</b>      | <b>Non-Critical Item(s)</b> | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Backsplash needed behind sink for an easily cleanable, non-porous surface.<br>Back storage room to be stripped and re-surfaced (floors and walls)   |
|  |                             | 803 - Chemical Test Kits and/or Papers provided                                | Test strips required for bleach mixture.  |
| Food - Complaint/Demand Insp.<br><b>Jul 25, 2024</b> | <b>Critical Item(s)</b>     | 103 - Proper Cooking of Raw Foods of Animal Origin                             | <b>Corrected During Inspection</b><br>It was noted that chicken strips were not cooked long enough at the time of inspection and not reaching appropriate internal temperatures. Cooking time was adjusted during inspection for chicken strips that were not pre-cooked. |



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|  | Type                        | Code - Description  |  |
| Food - Complaint/Demand Insp.<br><b>Jul 25, 2024</b> | <b>Critical Item(s)</b>     | 404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.         | <b>Corrected During Inspection</b><br>Chemical spray bottles were not labeled at the time of inspection. All chemicals must be labeled to prevent cross contamination.                     |
|  | <b>Non-Critical Item(s)</b> | 702 - Non-food contact surfaces properly constructed, in good repair and clean          | There is no backsplash behind sink. Please install an easily cleanable, non-porous material. Flooring in Back storage area must be replaced. Water damaged and in an unsanitary condition. |
|  |                             | 803 - Chemical Test Kits and/or Papers provided   | No test strips available. Test strips are required to ensure sanitizers are mixed to proper concentration  |
|  |                             | 804 - Temperature logs maintained for refrigerated storage units                        | Maintain a temperature log of coolers containing hazardous food.   |
| Food - Routine Inspection<br><b>Mar 18, 2024</b>     | <b>Non-Critical Item(s)</b> | 501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment | Repair dishwasher.   |