



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 29, 2025**

**Salt N Pepper**  
**720 Water Street, St. John's, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[\*https://www.gov.nl.ca/gs/inspections/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Nov 27, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Repair hot water taps on handwash sinks.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Ensure all chemical spray bottles are labeled.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean all surfaces on a regular basis. Floors, walls, coolers, high touch surfaces,etc.
Food - Routine Inspection <b>Mar 26, 2025</b>		Compliant at the time of this inspection	
Food - Compliance Inspection <b>Sep 27, 2024</b>		Compliant at the time of this inspection	