



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - March 06, 2024**

**Adelaide Oyster House  
334 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 <b>Mar 04, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 16, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 30, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Install new flooring in basement food preparation area.
		901 - Other Non-Critical Item	Determine source of leak and repair.
Food - Routine Inspection <b>Mar 29, 2023</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	Probe thermometer required for upstairs food preparation area.
Food - Follow-Up Inspection <b>Dec 15, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	The downstairs kitchen flooring is in disrepair. The storage area and walk-in cooler flooring need to be replaced. Replace the flooring in the kitchen, storage area and walk-in cooler.
			Install a floor drain in the basement to deal with the water pooling. Finish the walls and enclose the exposed areas in the basement storage.



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 06, 2024**

**Adelaide Oyster House**  
**334 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 - Follow-Up Inspection <b>Dec 15, 2022</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Continue with pest control measures and monitor areas of activity twice a day.
		901 - Other Non-Critical Item	Readjust the shelving to ensure a 15cm (6") gap off the floor.
Food - Annual Inspection <b>Dec 14, 2022</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	Mould growing in the ice machine. Shut down the unit and dump the ice immediately. Clean and sanitize the unit every 30 days or less; record in the cleaning log.
		403 - Facility Free of Pests (Vermin and Insects)	Mice feces found throughout the facility: upstairs and downstairs. Increase cleaning/disinfection onsite. Increase pest control measures onsite. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access.
		420 - Other Critical Items	Ice machine not permitted to be stored in an unfinished basement. Remove the ice machine from the unfinished basement.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean the entire facility: especially under and behind equipment.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Dec 14, 2022</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Mice feces found throughout the facility: upstairs and downstairs. Increase cleaning/disinfection onsite. Increase pest control measures onsite. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access.
Food - Routine Inspection <b>Dec 13, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Improper thawing of frozen product onsite: frozen tuna under a heat lamp. Do not thaw frozen food at room temperature. Thaw overnight in the cooler, or using the correct cold, running water bath method.
		403 - Facility Free of Pests (Vermin and Insects)	Observed the facility covered in mice feces. Immediately clean all areas of mice feces, disinfect afterwards with bleach/water (1:4 ratio). Clean out and remove all excess debris/equipment. Increase pest control measures onsite. Do not leave food out overnight; store in covered containers. Seal all cracks/gaps on the exterior and interior of the building to prevent pest access. Send the last 6 months of pest control reports to the officer.
		420 - Other Critical Items	Ice machine stored in an unfinished basement. This area is not approved for food storage. Shut down the ice machine or move the unit to a finished area. Food storage areas must have surfaces that are smooth, non-absorbent, durable and easily cleaned.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean the entire facility.



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - March 06, 2024**

**Adelaide Oyster House  
334 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 - Routine Inspection <b>Dec 13, 2022</b>	<b>Non-Critical Item(s)</b>	703 - Food handlers properly attired	Food handlers are required to wear hair covers.
		704 - Adequate protection from vermin and insect pests	Observed the facility covered in mice feces. Immediately clean all areas of mice feces, disinfect afterwards with bleach/water (1:4 ratio). Clean out and remove all excess debris/equipment. Increase pest control measures onsite. Do not leave food out overnight; store in covered containers. Seal all cracks/gaps on the exterior and interior of the building to prevent pest access. Send the last 6 months of pest control reports to the officer.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
		901 - Other Non-Critical Item	The Food Establishment Licence must be displayed in a conspicuous location at all times.