



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 10, 2024

Bernard Stanley Gastropub
223 Duckworth 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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 20, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) General cleaning required (i.e. walls, behind the fridges). B) General repairs required in the kitchen (i.e. painting/plastering).
Food - Annual Inspection Jun 28, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Please monitor the upstairs storage room; a minor amount of droppings noted. Please monitor and control area.
Food - Routine Inspection Sep 06, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Staff was using disinfectant in the kitchen area. Please use food grade sanitizer in the kitchen/on food contact surfaces.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	A) Repair the wall in the dish-pit area. B) Cleaning required in various places.
Food - Annual Inspection Jun 08, 2022		Compliant at the time of this inspection	
Food - Routine Inspection May 10, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) General cleaning required. B) Repair the floor tile in the dish pit. C) Repair the handwashing sink.