



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Baltimore School Cafeteria
10 Main Road, Ferryland, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 19, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 05, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Nov 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection May 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jan 15, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	sanitizer solution must be present at all times during operation.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	require test strips



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 15, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	record temperatures daily