



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 04, 2026

Luxury Estates

136-140 Highroad South , Carbonear, NL

Yearly Operation

For additional information on the Inspection process, please see:

<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 29, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Sep 16, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	potentially hazardous food must be cooled from 60 to 20 degrees C within 2 hours or less, then placed in a refrigerator.
		202 - Adequate Handwashing Facilities Supplied and Accessible	paper towel must be in a dispenser at handsink
		402 - Food Contact Surfaces Cleaned and Sanitized	no approved sanitizer in kitchen at time of inspection
	Non-Critical Item(s)	703 - Food handlers properly attired	hair nets must be worn in kitchen
		804 - Temperature logs maintained for refrigerated storage units	temp logs required for all fridges where hazardous potentially food is stored



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 23, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 29, 2024		Compliant at the time of this inspection	