



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - August 02, 2025**

**Cherry Lane Manor**  
**91 Cherry Lane, Conception Bay South, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Jun 10, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Feb 05, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Apr 29, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Food must not be stored directly on the floor.
Food - Annual Inspection <b>Feb 08, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained
		901 - Other Non-Critical Item	Food safety training required as per legislation
Food - Routine Inspection <b>Aug 03, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Refrigerator holding potentially hazardous foods at incorrect temperature. Refrigerator must hold foods at 4 degrees Celsius or less to prevent potential hazards. foods voluntarily disposed of during time of inspection to control potential hazards. Ensure that refrigerator is repaired (as to maintain a temperature of 4 degrees Celsius or less) prior to re-use.