



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 27, 2025**

**Islandside Manor**  
**Main Street, Leading Tickles, 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 - Routine Inspection <b>Nov 20, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jun 25, 2025</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> milk passed date - to be discarded (removed during inspection) All food items must be dated (kept max of 3 days)
Food - Routine Inspection <b>Apr 29, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 29, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	All foods must be labelled with what it is and dated max 3 days kept
		401 - Food Separated and Protected	All foods must be kept covered in the refrigerator and not kept passed three days
	<b>Non-Critical Item(s)</b>	703 - Food handlers properly attired	Kitchen staff must wear hair restraints, ie hair net, hat, scarf etc



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Jan 29, 2025</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	Staff still not all trained in food safety
Food - Routine Inspection <b>Oct 29, 2024</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	All staff must be trained in food safety.
Food - Annual Inspection <b>Jul 30, 2024</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	all dishes, utensils, pots and pans etc MUST be washed, rinsed and sanitized after each use.
		805 - Completed Certified Food Safety Training?	must always have at least one person trained in food safety on-site during meal prep/service.
Food - Routine Inspection <b>Feb 26, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	all meats must be thawed appropriately. In refrigerator, under cold running water or part of the cooking process. NOT on the counter or in sink.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	sanitizer must be mixed and tested regularly for use.