



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 31, 2025

Lake Academy Cafeteria
Forest Road, Fortune, 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 Dec 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection May 09, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not sanitized during manual dishwashing. Dishes should be washed, rinsed and sanitized using QUAT solution.
		801 - Proper location of thermometers and thermometers working accurately	Thermometers should be made available in all refrigerators for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	QUAT test strips should be purchased and used to ensure adequate concentration of sanitizer during manual dishwashing.