



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 13, 2026

Canon Richard's Memorial Academy
Main Street, Flowers Cove, 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 - Routine Inspection Feb 06, 2026 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Sep 22, 2025 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Mar 12, 2025 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Sep 09, 2024 | Critical Item(s) | 104 - Proper Cooling Time and Temperatures | Corrected During Inspection Place soup in shallow pan for effective cooling |
| | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Place temp logs on cooler and record temps |