



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 23, 2025**

**Crosswinds Senior Retirement Resort**  
**303A Station Road, Robinsons, 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 - Annual Inspection <b>Oct 21, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 09, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Apr 29, 2025</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	All frozen meats(pork, turkey) to be labeled with place it was slaughtered/date/item
Food - Routine Inspection <b>Feb 05, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 15, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 13, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Disposable paper towels required at handwash sink.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>May 13, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Shelves to be cleaned in storage room
		804 - Temperature logs maintained for refrigerated storage units	Temp. logs required
		805 - Completed Certified Food Safety Training?	Food Safety training required
Food - Annual Inspection <b>Nov 07, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen requires painting