



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 28, 2025

Torbakery
3 St. Nicholas Lane, Torbay, NL

Yearly Operation

For additional information on the Inspection process, please see:
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 Aug 22, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 31, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Adhere to the wash-rinse-sanitize procedure for dishwashing, ensuring sanitizer concentration is verified with test strips.
		803 - Chemical Test Kits and/or Papers provided	Obtain test strips to check concentration of sanitizer.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be consistently maintained (2 times/day).