



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - June 26, 2025

**Atlas Pizza**  
**1196 Torbay Road, Torbay, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jun 25, 2025</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Thermometers required in all refrigerators holding potentially hazardous food items.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Store chemicals separate from food storage areas. Cover food in fridge.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen requires painting.
		804 - Temperature logs maintained for refrigerated storage units	Maintain daily temperature logs of all refrigerated units holding potentially hazardous food items.
Food - Annual Inspection <b>Jul 25, 2024</b>	Compliant at the time of this inspection		
Food - Routine Inspection <b>Jan 12, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout the food prep area