



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.servicelnl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 25, 2025	Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection Thermometers required in all refrigerators holding potentially hazardous food items.
		401 - Food Separated and Protected	Corrected During Inspection Store chemicals separate from food storage areas. Cover food in fridge.
	Non-Critical Item(s)	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 Jul 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 12, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout the food prep area