



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 29, 2026

Harold Hotel
14 Blockhouse Road, Placentia, NL

Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 23, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Jul 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 28, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 23, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hot holding at minimum of 60 C required for pizza oven
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection use of an approved sanitizer required
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers and hot holding equipment



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Aug 23, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips required to verify sanitizer concentrations.
