



**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/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 23, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 13, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 28, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 23, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Hot holding at minimum of 60 C required for pizza oven
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> use of an approved sanitizer required
	<b>Non-Critical Item(s)</b>	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 <b>Aug 23, 2024</b>	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips required to verify sanitizer concentrations.