



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 04, 2025

Star of the Sea Hall
Main Street, Placentia, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection May 25, 2025	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	replace thermometers in cooler
Food - Routine Inspection Jan 14, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jun 26, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Use of an approved sanitizer required for use on all food contact surfaces
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Use of sanitizer test strips to verify sanitizer concentrations
Food - Routine Inspection Jan 10, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jun 21, 2023		Compliant at the time of this inspection	