



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

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