



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025

Kay's Restaurant & Take Out
318 Harvey Street, Harbour Grace, 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 - Routine Inspection Nov 13, 2025 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | General cleaning required throughout,including cupboard surfaces. |
| Food - Annual Inspection Nov 29, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | cleaning required throughout kitchen. |
| | | 805 - Completed Certified Food Safety Training? | food safety course required. one person per shift. |
| Food - Routine Inspection Mar 27, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | cleaning required as discussed |