



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025**

**Robin's Donuts
TC Square, Carbonear, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 18, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels in dispenser required at hand sinks
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	staff washroom requires cleaning
		702 - Non-food contact surfaces properly constructed, in good repair and clean	water damaged tiles in kitchen to be replaced. Floors need cleaning as well as some surfaces.
		801 - Proper location of thermometers and thermometers working accurately	thermometers required in all coolers
		803 - Chemical Test Kits and/or Papers provided	cl test strips required
		804 - Temperature logs maintained for refrigerated storage units	temp logs required for coolers



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 16, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 14, 2024		Compliant at the time of this inspection	