



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 02, 2025

Royal Newfoundland Yacht Club
108 Greenslade's Road, Long Pond, 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 - Routine Inspection Jul 04, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Apr 17, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips to be present.
Food - Routine Inspection Aug 20, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Bottom of seafood cooler to be cleaned.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizing cloths to be stored in sanitary method.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Grease vents to be cleaned
Food - Annual Inspection Dec 13, 2023		Compliant at the time of this inspection	