



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

Legge's Restaurant
Main Road, Heart's Content, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 21, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	general cleaning required as discussed
Food - Annual Inspection Jan 10, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	CI test papers required
		805 - Completed Certified Food Safety Training?	food safety course required. One person per shift.
Food - Routine Inspection Jul 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning in hard to reach areas as discussed
		805 - Completed Certified Food Safety Training?	food safety course required.
Food - Annual Inspection Dec 15, 2023	Compliant at the time of this inspection		