



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 18, 2025

The Wilds at Salmonier River Dining Room/Gimme's Bar
299 Salmonier Line, Salmonier Line, 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 - Annual Inspection May 15, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 15, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 10, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jun 04, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Under counter cooler is not maintaining temperature at 4 C or lower
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometer required for refrigeration units