



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 Type | Code - Description | Observations and Corrective Actions |
|--|---------------------------------|---|---|
| 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 |