



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

**The Wild Kingdom (Banquet Room)**  
**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](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 <b>May 15, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 15, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 10, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 04, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> Potentially hazardous foods are not thawed in an approved manner
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometer required for refrigeration units