



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025

Winners Circle

323-325 Conception Bay Highway, Spaniards Bay, 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 - Annual Inspection Nov 13, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety training required - one person per shift
Food - Routine Inspection Mar 25, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning req'd as discussed
Food - Annual Inspection Aug 27, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning required in some areas(fry cutter, sink area, deep fryers). New caulking required around sink.
		805 - Completed Certified Food Safety Training?	food safety training required. One person/shift.
Food - Routine Inspection Jan 26, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning required as discussed
		901 - Other Non-Critical Item	food safety course required. One person per shift.