



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 17, 2024

Robin's Express

7 Kennedys Brook Drive, Torbay, 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 Jul 12, 2024	Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection No thermometers in refrigerators . Correct immediately.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No Soap or paper towel in dispensers. Correct immediately.
		301 - Food and Water Obtained from Approved Sources	Corrected During Inspection Hot dogs best before date May 6, 2024 (outdated 2+ months). Correct immediately.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Thorough cleaning required throughout premises including walls, floors, all equipment, cupboards (inside and outside). Also clean hard-to-reach areas under/behind equipment. Equipment requiring cleaning to include: microwave, slush puppy machine, donut/cookie shelving, stove (countertop unit), cappuccino machine (inside/outside).
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises found to be in a very unsanitary condition.
		803 - Chemical Test Kits and/or Papers provided	No chemical test papers available to verify sanitizer concentration.