



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - August 02, 2025**

**Banished Brewery Ltd.**  
**9 Maverick Place, Paradise, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jun 09, 2025</b>	<b>Critical Item(s)</b>	403 - Facility Free of Pests (Vermin and Insects)	<b>Corrected During Inspection</b> Increase pest control measures.
Food - Annual Inspection <b>Jan 03, 2025</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> Thawing food to be performed in food preparation space.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ready-to-eat foods must not be stored directly on or adjacent to raw meat.
Food - Routine Inspection <b>Sep 09, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Cooler to be cleaned and disinfected.
Food - Annual Inspection <b>Nov 24, 2023</b>		Compliant at the time of this inspection	