



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 23, 2025

The Post Taphouse Ltd.
1412 Torbay Road, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 21, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 09, 2024	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Discarded chicken breast and broccoli soup left at room temperature.
		104 - Proper Cooling Time and Temperatures	Corrected During Inspection Food should be cooled in shallow metal pans to facilitate rapid cooling.
		401 - Food Separated and Protected	Corrected During Inspection All scoops should be stored outside of the food containers.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Replace broken light cover.
		803 - Chemical Test Kits and/or Papers provided	Obtain QUATS test papers to verify concentration of sanitizer.