



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 13, 2025**

**Lorina's Restaurant Inc.
1496 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 | | Observations and Corrective Actions |
|---|-----------------------------|--|---|
| | Type | Code - Description | |
| Food - Annual Inspection Jul 25, 2025 | Critical Item(s) | 104 - Proper Cooling Time and Temperatures | Corrected During Inspection Improper cooling technique - cool foods quickly by placing in refrigerator in shallow metal pan 2'-3" deep. |
| | | 401 - Food Separated and Protected | Corrected During Inspection Ground meat (raw) stored above ready to eat foods - store below/separate. |
| | Non-Critical Item(s) | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | No sanitizer detected in dishwasher - must be 100 ppm chlorine solution |
| Food - Routine Inspection Oct 21, 2024 | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | Ensure test strips are readily accessible for verifying sanitizer concentration. |
| | | 901 - Other Non-Critical Item | Both washrooms must be open to patrons based on seating capacity. |
| Food - Compliance Inspection Dec 06, 2023 | | Compliant at the time of this inspection | |