



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - June 18, 2025**

**R & J Restaurant**  
**Main Street, Twillingate, NL**  
*Seasonal 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 - Seasonal Renewal <b>Jun 11, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	
	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	
Food - Seasonal Renewal <b>Jul 30, 2024</b>	<b>Non-Critical Item(s)</b>	802 - Working dishwasher temperature and pressure gauge	Temp in dishwasher must be 180F - must hand wash dishes with sanitizer until then. ASAP