



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal Jun 11, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	
	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	
Food - Seasonal Renewal Jul 30, 2024	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Temp in dishwasher must be 180F - must hand wash dishes with sanitizer until then. ASAP