



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 14, 2025

Southern Port Hotel
Canada Drive, Harbour Breton, 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 Nov 12, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Potato cutter must be cleaned after each use, do not leave dirty overnight.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips required for approved sanitizer. Quaternary ammonium on site was below proper concentration of 200ppm.
Food - Routine Inspection Jul 26, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips required for sanitizer.
Food - Annual Inspection Jan 31, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizer had no concentration at time of inspection. Sanitizer must be used on all surfaces as a final step to cleaning.
	Non-Critical Item(s)	901 - Other Non-Critical Item	All items prepared in coolers must be labelled with dates. Any prepared items must be used or discarded within 3 days.