



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - April 03, 2025**

**Dorman Roberts Ltd.**  
**Main Street, Triton, NL**  
*Yearly 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 - Annual Inspection <b>Mar 24, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Nov 26, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 19, 2023</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All dishes/utensils must be washed, rinsed, sanitized
		601 - Food contact surfaces properly constructed or located, acceptable material	non porous easy to clean countertop required in sink area
		703 - Food handlers properly attired	hair to be contained in food prep area
		801 - Proper location of thermometers and thermometers working accurately	test stripes required