



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Nov 26, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Sep 19, 2023	Non-Critical Item(s)	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