



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 07, 2026**

**Brittany Inns**  
**Main Street, Lewisporte, NL**  
*Yearly Operation*

*For additional information on the Inspection process, please see:*  
<https://www.gov.nl.ca/gs/inspections/>

| Inspection Type and Date                         | Compliance Item             |   | Observations and Corrective Actions  |
|--|-----------------------------|---|--|
|  | Type                        | Code - Description  |  |
| Food - Annual Inspection<br><b>Jan 05, 2026</b>  | <b>Critical Item(s)</b>     | 303 - Food Properly Labeled   | Food is required to be labeled with contents and date prepared                 |
|  | <b>Non-Critical Item(s)</b> | 702 - Non-food contact surfaces properly constructed, in good repair and clean          | Floor next to fryer requires repair  |
| Food - Routine Inspection<br><b>Jul 10, 2025</b> | <b>Critical Item(s)</b>     | 401 - Food Separated and Protected  | foods not stored and covered properly in cooler                                |
|  | <b>Non-Critical Item(s)</b> | 506 - Equipment in good repair, cleaned and sanitized                                   | better cleaning sanitizing in kitchen  |
| Food - Routine Inspection<br><b>Mar 05, 2025</b> | <b>Non-Critical Item(s)</b> | 804 - Temperature logs maintained for refrigerated storage units                        | Temp logs must be updated daily  |
| Food - Routine Inspection<br><b>Jan 28, 2025</b> | <b>Non-Critical Item(s)</b> | 501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment | Hand wash sinks must not be used for cleaning or storing utensils or equipment |



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|--|-----------------------------|--|--|
|  | Type                        | Code - Description   |  |
| Food - Routine Inspection<br><b>Jan 28, 2025</b> | <b>Non-Critical Item(s)</b> | 506 - Equipment in good repair, cleaned and sanitized                          | General cleanliness: grime, dust, food bits, on floor especially around stove and perimeter of kitchen |
| Food - Annual Inspection<br><b>Sep 20, 2024</b>  | <b>Critical Item(s)</b>     | 106 - Proper Monitoring of Temperatures  | thermometers in all coolers  |
|  | <b>Non-Critical Item(s)</b> | 506 - Equipment in good repair, cleaned and sanitized                          | cleaning required  |
|  |                             | 702 - Non-food contact surfaces properly constructed, in good repair and clean | cleaning required  |