



**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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <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 <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 <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 <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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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <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 <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