



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 13, 2026

Lilly's Landing Family Restaurant
210 Airport Blvd., Gander, NL

Yearly Operation

For additional information on the Inspection process, please see:
[*https://www.gov.nl.ca/gs/inspections/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 09, 2026	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperatures must be recorded daily and book kept on site
Food - Follow-Up Inspection Nov 21, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 12, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in back storage room needs to be completed
		804 - Temperature logs maintained for refrigerated storage units	Temperatures must be recorded daily and available on site during inspection
Food - Annual Inspection Feb 11, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in back storage room must be finished with a material that can be easily cleaned and sanitized
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be done daily on available on site



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 09, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 20, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	small food prep table should be repaired
		602 - Hot and Cold water available, adequate pressure	new taps are required for sinks
		702 - Non-food contact surfaces properly constructed, in good repair and clean	flooring should be replaced in back storage room flooring in kitchen should be replaced in some places roof starting to leak, investigate problem