



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 27, 2025

Norris Arm Boys & Girls Club
Norris Arm, 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 Nov 19, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	chemical test strips required to ensure adequate sanitizer is used
Food - Routine Inspection Mar 03, 2025	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer required in main cooler
		804 - Temperature logs maintained for refrigerated storage units	Temp logs required to be filled daily
		805 - Completed Certified Food Safety Training?	One staff on site must have food safety training at all time kitchen is in use
Food - Annual Inspection Sep 17, 2024		Compliant at the time of this inspection	