



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 20, 2025

Marie's Motel & Restaurant
Little Bay Road, Springdale, 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 - Routine Inspection Dec 17, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 25, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping and cleaning needed throughout premise. Stairs need to be painted.
Food - Routine Inspection Oct 30, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ice scoop must be stored outside the ice machine. Ice machine must be cleaned.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping needed throughout kitchen. Personal items must be stored separately from items used in food establishment.
		703 - Food handlers properly attired	Hair nets must be worn in kitchen
Food - Annual Inspection Mar 28, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Potentially hazardous foods must be kept in refrigerator at all times.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 28, 2024	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Rice must be cooled from 60 degrees Celsius to 20 degrees Celsius or less within 2 hrs and then from 20 Degrees Celsius to 4 degrees Celsius or less withing 4 hrs.
	Non-Critical Item(s)	703 - Food handlers properly attired	Hair Nets must be worn in kitchen.
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Food - Routine Inspection Dec 21, 2023		Compliant at the time of this inspection	
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