



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 05, 2025

St. Alban's Inn
140 Main Street, St. Alban's, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 03, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 25, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 15, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer did not have a concentration at the time of inspection. Bottle must be changed on a regular basis. All surfaces must be sanitized before use.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Any foods prepared in kitchen stored in cold holding must have a date prepared. 3 day maximum holding.
Food - Annual Inspection Feb 08, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 21, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Sanitizer has no concentration at time of inspection, must be mixed up fresh on a regular basis. All surfaces and equipment to be sanitized prior to use.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 21, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily
		901 - Other Non-Critical Item	Paper towels must be kept in holder at all times to prevent contamination
		901 - Other Non-Critical Items	Any prepared food items kept in cooler must be dated with prepared on dates. Maximum holding times of 3 days.