



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

**Du Drop Inn**  
**6-8 Cormier Avenue, 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](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 <b>Nov 03, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Feb 14, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Hot holding equipment must hold at 60C or higher. Drawer holding at 44C at time up inspection, equipment turned up
	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Raw hazardous food items to be kept on bottom rack in cooler away from ready to eat food items.
Food - Routine Inspection <b>Oct 15, 2024</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Feb 08, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 06, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in kitchen to be replaced during Christmas shut-down