



**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<br>Type and Date                        | Compliance Item<br>Type     | Code - Description   | Observations and Corrective Actions  |
|--|-----------------------------|--|--|
| Food - Routine Inspection<br><b>Nov 03, 2025</b>   |                             | Compliant at the time of this inspection                                       |  |
| Food - Annual Inspection<br><b>Feb 14, 2025</b>    | <b>Critical Item(s)</b>     | 102 - Hot Holding Temperatures<br>>= 60 degrees celsius                        | <b>Corrected During Inspection</b><br>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<br><b>Oct 15, 2024</b>   |                             | Compliant at the time of this inspection                                       |  |
| Food - Follow-Up Inspection<br><b>Feb 08, 2024</b> |                             | Compliant at the time of this inspection                                       |  |
| Food - Annual Inspection<br><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  |