



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 30, 2025

The Lightkeeper's Diner
234 Main Road, Hermitage, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 28, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 24, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety certificate required for staff
Food - Routine Inspection Oct 23, 2024	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Cooked items can only be reheated one time, then must be discarded.
	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety certificate mandatory for staff.
Food - Annual Inspection Mar 19, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Food Safety Course required for staff
Food - Routine Inspection Dec 12, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Food safety course required for staff