



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Miawpukek Service Centre
18 Miawpukek Drive, Conne River, 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 06, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 28, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Keep up on temperature logs daily. No logs since February.
Food - Routine Inspection Feb 17, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Bathroom out of paper towel, fan to be cleaned
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Walls behind stove and deep fryers require surface that is smooth, impervious, easy to clean. Damaged walls to be repaired.
		901 - Other Non-Critical Item	No sanitizer on site at time of inspection, need sanitizer on site at all times
Food - Annual Inspection Mar 13, 2024	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Vent hood required above deep fryers