



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 03, 2025

Mount Peyton Hotel
214 Lincoln Road, Grand Falls-Windsor, 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 01, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be mixed up and available at all time Sanitizer mixed during inspection and began sanitizing all surfaces CDI
Food - Annual Inspection Mar 20, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection All foods ie roast only kept max 3 days CDI
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Sanitizer prepared daily
		804 - Temperature logs maintained for refrigerated storage units	temp logs daily have dates pre-filled
Food - Routine Inspection Nov 06, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 12, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	sandwich prep cooler at 10C. must be 0-4C. Discarded potentially hazardous foods during inspection..



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Food - Annual Inspection Mar 12, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	working thermometers must be present in all coolers.
		901 - Other Non-Critical Item	all potentially hazardous foods must be discarded 3 days (72hrs) after opened/cooked/prepared. CDI
Food - Routine Inspection Dec 15, 2023	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	opened humus dated for Dec 11 discarded during inspection