



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - December 16, 2025**

**Baie Vista Inn Ltd.**  
**Highway 410 , Baie Verte, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Aug 20, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Paper towel must be in a dispenser at handwashing sink.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> An approved sanitizer must be present at all times.
	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	At least one person per shift must have an approved food safety course.
Food - Annual Inspection <b>Aug 21, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	test strips required