



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 13, 2025

Pier 39 Restaurant & Pub
39 Main , Twillingate, NL

Seasonal 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 - Seasonal Renewal Jun 03, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	test strips are required to test concentration of sanitizer
		804 - Temperature logs maintained for refrigerated storage units	temps must be recorded daily
		805 - Completed Certified Food Safety Training?	food safety training is required for one staff per shift
Food - Seasonal Renewal May 28, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	soap & paper towel required at hand wash sink
Food - Seasonal Renewal Jun 19, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	all hand wash sinks require soap and paper towel
		401 - Food Separated and Protected	eggs must be stored below ready to eat foods