



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 | | Observations and Corrective Actions |
|--|----------------------|--|---|
| | Type | Code - Description | |
| 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 |
| | | 202 - Adequate Handwashing Facilities Supplied and Accessible | all hand wash sinks require soap and paper towel |
| Food - Seasonal Renewal Jun 19, 2023 | Critical Item(s) | 401 - Food Separated and Protected | eggs must be stored below ready to eat foods |
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