



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 04, 2025

Peter's Pizza
142 Benett Drive, Gander, 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 - Annual Inspection Sep 19, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 19, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 25, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection Apr 30, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 19, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Gravy and side dishes not kept at proper temperatures. Heat food on stove top prior to placing in steam table. Also use hot water in steam table reservoir.
		303 - Food Properly Labeled	Soup prepared in large volumes. Should label with prep dates. Discard pass safe to eat dates.