



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 06, 2025

Robin's Donuts
301B 410 Highway, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 13, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap must be in a dispenser with pump at handwashing sink. Paper towel must be in a dispenser at all times.
		303 - Food Properly Labeled	Corrected During Inspection All food stored in refrigerator must have date opened on label and used within the appropriate time for the product.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Sandwich station refrigerator door has seal broken. Must be repaired or replaced. Ice cream machine is leaking must be repaired and unit must be cleaned regularly. All equipment at front counter must be moved and cleaned under.
		606 - Adequate mechanical ventilation	Mechanical ventilation isn't adequate for premise.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping and cleaning is needed throughout the premise. This includes walls, under equipment and heat pumps units. Walk in freezer requires cleaning and better organization. This includes the floors, and product that is not labeled must be discarded.
		801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators where hazardous foods are stored Temp logs must be maintained.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 13, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test Strips must be available for QT .
Food - Complaint/Demand Insp. May 07, 2025	Non-Critical Item(s)	602 - Hot and Cold water available, adequate pressure	No hot water in premise. Hot water tank must be replaced. Premise closed until hot water tank is installed.
Food - Annual Inspection Mar 25, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor in walk in freezer requires cleaning.
		801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained regularly.
Food - Follow-Up Inspection Nov 27, 2024		Compliant at the time of this inspection	

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 13, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Deli refrigerator doors isn't closing properly. Ensure door is closed and lid is closed as much as possible. Temp log shows 2 degrees Celsius, product above 6 degrees Celsius. Product moved to walk in cooler.
		102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection All potentially hazardous foods that are cooked and are to be served hot are not being held at a temperature of at least 60 degrees Celsius.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Wood shelving in walkin refrigerator must be painted.
		901 - Other Non-Critical Item	All food products must be stored at least 6 inches of the floor. This includes in the walkin refrigerator and freezer.
Food - Annual Inspection Mar 01, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel and soap must be in a dispenser at handwash sink at all times.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips are required to ensure sanitizer is being mixed properly.