



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

Maud's Catering
1 Back Road, Middle Arm, GB, 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 - Annual Inspection Dec 04, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 09, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Dec 12, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators where hazardous foods are stored.
Food - Routine Inspection May 29, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection All potentially hazard foods must be thawed in the manner discussed during inspection. turkeys thawing at room temperature! Hazard controlled during inspection