



**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/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Dec 04, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 09, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 12, 2024</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators where hazardous foods are stored.
Food - Routine Inspection <b>May 29, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> All potentially hazard foods must be thawed in the manner discussed during inspection. turkeys thawing at room temperature! Hazard controlled during inspection