



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 17, 2025

Robin's Donuts
13 Little Bay Road, Springdale, 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 Sep 11, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 20, 2025	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Gravy must be reheated to 74 degrees Celsius before being placed in warmer.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing at front counter remains broken. This must be repaired immediately.
Food - Routine Inspection Nov 07, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink at front counter must be repaired.
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Food Product containers must be cleaned after each use. Moldy containers in walk in cooler thrown away.
		303 - Food Properly Labeled	Corrected During Inspection All potentially hazardous foods must be labeled with date prepared or opened and thrown away after 72 hrs.

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Type	Code - Description		
Food - Routine Inspection Nov 07, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Food Storage containers must be food grade.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping and cleaning is needed throughout restaurant. Including shelving, refrigerators, floors, containers.
		703 - Food handlers properly attired	Gloves must be worn when handling food ready to eat.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips must be available at all times.
Food - Routine Inspection Jul 25, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection Mar 11, 2024	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	At least one person per shift must have food safety training.

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	Type	Code - Description	
Food - Annual Inspection Mar 06, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	All hand wash sinks must have soap and paper towels in dispenser at all times.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces require cleaning on a regular basis and when they get dirty. Tables should be done after each use. Equipment should be done regularly, All bins and countertops etc. requires cleaning.
Food - Routine Inspection Jan 23, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels must be in a dispenser at handwash sink at all times.
		402 - Food Contact Surfaces Cleaned and Sanitized	Meat cutter must be cleaned before it is used again. Must be cleaned after each use.
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting board at sandwich station must be resurfaced or replaced.
		701 - Garbage and refuse properly disposed and facilities maintained	Housekeeping is needed throughout premise. Including, all countertops, refrigerator doors, under equipment. Walk in refrigerator.