



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



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Food - Routine Inspection <b>Nov 07, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Jul 25, 2024</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Mar 11, 2024</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	At least one person per shift must have food safety training.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Mar 06, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	All hand wash sinks must have soap and paper towels in dispenser at all times.
	<b>Non-Critical Item(s)</b>	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 <b>Jan 23, 2024</b>	<b>Critical Item(s)</b>	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.
	<b>Non-Critical Item(s)</b>	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.