



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 14, 2025

Robin's Donuts
120-122 Canada Drive, Harbour Breton, NL

Yearly Operation

*For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 12, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 19, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Both coolers holding around 7/8C. Must be turned back to hold 4C or lower. Extra cooler space needed.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cannot use towels inside any coolers to deal with moisture issues. Must get coolers repaired. Towels removed at time of inspection.
		803 - Chemical Test Kits and/or Papers provided	Test strips on site are expired. New strips are required.
Food - Annual Inspection Oct 28, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler holding at 6/7C, too much product in the cooler to allow for air flow. Relocate food between both available coolers to aid in proper refrigeration
		107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Items must be reheated on hot plate prior to transferring into hot holds. Bring to proper temperature then transfer. Do not allow food items to come to room temperature prior to reheating. Can only reheat items one time after initial cooking.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Oct 28, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ice scoop must not be stored in on top of ice, ice is being contaminated each time the scoop is used and left inside the machine
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Walk in freezer to be repaired. Not operational at time of inspection.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Towels cannot be used in prep coolers for any reason, use parchment paper or wax paper, etc that is moisture resistant to limit dirt built up.
		704 - Adequate protection from vermin and insect pests	Exterior doors must be closed at all times unless a screen door is in place. Door open at time of inspection and has been noted on numerous occasions.
Food - Routine Inspection Mar 28, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cooler and walk in freezer require repair for condensation / ice build up issues.