



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 18, 2025

College of the North Atlantic
1 Magee Road, Gander, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 17, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Apr 29, 2025	Non-Critical Item(s)	703 - Food handlers properly attired	Must wear hair restraint
Food - Annual Inspection Oct 16, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 11, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	gravy not warm enough in hot holding
		401 - Food Separated and Protected	muffin and cookies on counter must be covered or individually warped
	Non-Critical Item(s)	703 - Food handlers properly attired	food handlers must be wearing hair net or hats



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	Type	Code - Description	
Food - Routine Inspection Apr 11, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	test strips are required for testing conc of saintlier
		804 - Temperature logs maintained for refrigerated storage units	temps must be recorded daily