



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - October 07, 2025**

**Dockside Cafe & Eatery**  
**33-37 Elliott 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](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 <b>Aug 29, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Raw meats must be stored below all ready to eat food items
	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Household dishwasher installed prior to inspection, no sanitize cycle - these dishes must be sanitized in sink after use and air dried
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Fans in washrooms to be cleaned, keep on a regular cleaning schedule,
Food - Annual Inspection <b>Mar 19, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 28, 2024</b>		Compliant at the time of this inspection	
Food - Compliance Inspection <b>May 14, 2024</b>		Compliant at the time of this inspection	