



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 29, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Raw meats must be stored below all ready to eat food items
	Non-Critical Item(s)	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 Mar 19, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 28, 2024		Compliant at the time of this inspection	
Food - Compliance Inspection May 14, 2024		Compliant at the time of this inspection	