



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 10, 2025

Bottom's End Bar & Grill
69 Main Street, Point Leamington, 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 - Follow-Up Inspection Aug 26, 2025 | Non-Critical Item(s) | 701 - Garbage and refuse properly disposed and facilities maintained | all garbage (ie water damaged boxes, empty containers etc) to be discarded daily, |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | major cleaning (decluttering still required) back storage area, next to coolers in bar area. No paint, WD-40 etc to be kept next to food products. Facility must be able to be easily cleaned daily. |
| Food - Routine Inspection Jul 15, 2025 | Critical Item(s) | 301 - Food and Water Obtained from Approved Sources | Corrected During Inspection bottled mussels not permitted in facility. cannot be bottled for individual sale. removed from shelf |
| | | 401 - Food Separated and Protected | Corrected During Inspection bottled meat/fish products cannot be kept at room temperature |
| | Non-Critical Item(s) | 701 - Garbage and refuse properly disposed and facilities maintained | extra cleaning required. Anything not required for day-to-day operation (tools, lights etc) should be removed from kitchen area. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | cleaning of floor, top of fridge etc required |



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 10, 2025

Bottom's End Bar & Grill
69 Main Street, Point Leamington, 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 - Compliance Inspection Nov 27, 2024 | Critical Item(s) | 202 - Adequate Handwashing Facilities Supplied and Accessible | Corrected During Inspection Hand soap required at handwashing sink. Not dish liquid |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Flooring in back room requires repairs |