



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 13, 2025

Tasty Thai and Pizza
120 Main Street, Twillingate, NL

Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 10, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jun 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jan 15, 2025		Compliant at the time of this inspection	
Food - Compliance Inspection Jul 10, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	wall mounted soap and paper towel required at hand washing sink
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	window screens required in all opening windows
		803 - Chemical Test Kits and/or Papers provided	test strips are required to test concentration of sanitizer