



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 12, 2025

Dock Marina Restaurant
Trinity, TB, NL

Seasonal 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 - Seasonal Renewal Sep 11, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs needs to be maintained to check the stored food temperature.
Food - Seasonal Renewal Sep 16, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	All coolers and freezers should have thermometers placed in them and they should work accurately always to check temperature of food.
		804 - Temperature logs maintained for refrigerated storage units	All temperature logs need to be audited every day to ensure food is stored at accurate temperature and to assure food safety.
Food - Seasonal Renewal Sep 18, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log should be monitored and recorded for fridges, freezers and hot holding equipment. This is essential to protect the food from temperature dangerous zone.