



**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](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 <b>Sep 11, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs needs to be maintained to check the stored food temperature.
Food - Seasonal Renewal <b>Sep 16, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Sep 18, 2023</b>	<b>Non-Critical Item(s)</b>	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.