



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 18, 2025

Rod's Restaurant
2C Shoal Harbour Drive, Clarenville, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicel.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 11, 2025	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	During manual dishwashing, ensure that the sanitizer concentration is at least 100 ppm to ensure effective disinfection.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Women's washroom soap dispenser needs to be fixed and the hole in the wall should be repaired
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces including walls, counters, drawers, doors, and customer tables should be made of easily cleanable surfaces.
		801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be made available in all cooler at all times.
Food - Annual Inspection Jan 15, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All food items stored in the walk-in cooler should be covered to prevent any cross contamination
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Working thermometers should be always made available in all refrigerators for proper monitoring of temperature.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 15, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Proper temperature log should be maintained for all coolers and hot food items. Monitored temperature should be entered in the log for the record.
Food - Routine Inspection Jan 18, 2024		Compliant at the time of this inspection	