



**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.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 - Routine Inspection <b>Sep 11, 2025</b>	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 <b>Jan 15, 2025</b>	Critical Item(s)	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food items stored in the walk-in cooler should be covered to prevent any cross contamination
		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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Food - Annual Inspection <b>Jan 15, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Jan 18, 2024</b>		Compliant at the time of this inspection	