



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

Mifflins Tea Room
21 Church Street, Bonavista, 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 Aug 26, 2025		Compliant at the time of this inspection	
Food - Seasonal Renewal Sep 27, 2023	Critical Item(s)	303 - Food Properly Labeled	All prepared food items that could harbor pathogenic microbes must be labelled with the date prepared to ensure items can be discarded when/if necessary.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	QUAT test strips required to verify sanitizer concentration at 200ppm.
		901 - Other Non-Critical Item	Hand wash sink must be kept free from food and utensils at all times. It is to be used for hand washing only.