



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 13, 2026**

**Linda's Gas Bar and Convenience**  
**13 Main Road, Hodges Cove, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Feb 04, 2026</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food items should be kept 6 inches off the floor to prevent cross contamination (Oranges, eggs).
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> The racks in the walk-in cooler were found to be moldy and require thorough cleaning and sanitizing.
Food - Annual Inspection <b>Jan 14, 2025</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be always made available in the refrigerator for proper monitoring of temperature
		803 - Chemical Test Kits and/or Papers provided	Bleach test strips should be made available for ensuring appropriate bleach concentration.
		901 - Paper towel dispenses.	Paper towels should be always placed in a dispenses to avoid cross contamination.