



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 21, 2025

Don Cherry's Sports Grill
2 Myers Avenue, Clarenville, NL

Yearly 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 Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Aug 19, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 15, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection The temperature of sandwich cooler was reading above 15°C during inspection. All food thrown out. Need to be maintained below 4 degree celcius.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Freezer door insulation needs to be corrected. Improper insulation is causing ice buildup.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be maintained in all coolers for proper monitoring of temperature.
		802 - Working dishwasher temperature and pressure gauge	The sanitizer concentration of dishwasher was less than 50ppm. Need to be maintained at or above 50 ppm.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained always and should be produced at the premises.



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Food - Annual Inspection Jan 29, 2025	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in all coolers for proper monitoring of temperature.
Food - Annual Inspection Jul 05, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Food contact surfaces should be cleaned and sanitized were not sanitized at time of inspection. Food contact surfaces need to be cleaned and then sanitized with effective sanitizer.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Food should be always off the floor 15 cm and 5 cm off the wall. Freezer and refrigerator area need to be cleaned.
Food - Routine Inspection Nov 23, 2023	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Gravy was not properly heated prior to sitting in the warmer. Gravy and sauces must be brought to a boil and then held at a proper hot holding temperature.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Sanitizer bottles throughout the facility were not labeled. Ensure all chemicals are labeled to prevent cross contamination.