



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

**Fisher's Loft**  
**Port Rexton, NL**  
*Seasonal 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 - Seasonal Renewal <b>Sep 10, 2025</b>	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	Hood needs to be cleaned. Improper cleaning of the hood can cause fire hazard.
Food - Seasonal Renewal <b>Sep 16, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs need to be maintained regularly at premises to check if food stored at right temperature in coolers and freezers.
Food - Seasonal Renewal <b>Sep 18, 2023</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be maintained to ensure bleach is mixed in adequate concentration (100 ppm).