



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - June 14, 2025**

**Pye's Service Station Limited**  
**Cabot Highway, Lethbridge, 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 - Annual Inspection <b>Jun 09, 2025</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Visible thermometer not found in kitchen fridge. Please locate or replace. Others are available on site.
Food - Routine Inspection <b>Dec 16, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Food Contact surfaces need to be cleaned and then sanitized after every use. Make sure to use sanitizer with right concentration of 9 parts of water and one part of bleach.
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Chemical test strips need to be present in food facility to check right concentration of sanitizer used.
Food - Annual Inspection <b>Feb 26, 2024</b>		Compliant at the time of this inspection	