



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jun 09, 2025	Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection Visible thermometer not found in kitchen fridge. Please locate or replace. Others are available on site.
Food - Routine Inspection Dec 16, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection 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.
	Non-Critical Item(s)	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 Feb 26, 2024	Compliant at the time of this inspection		