



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 04, 2025

Lucky House Restaurant
6 Salt Pond Drive, Burin, 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 Jan 31, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Oct 18, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 26, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Raw meat should be kept separate from vegetables and all other food items to prevent cross contamination.
	Non-Critical Item(s)	602 - Hot and Cold water available, adequate pressure	Hot water was not available in the washroom. Should be always made available with adequate pressure to ensure adequate handwashing.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in the washroom should be always placed in a dispenser to avoid cross contamination.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Three compartment sinks should be always maintained clean and sanitized to prevent cross contamination.



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Food - Routine Inspection Sep 26, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Screened exit door in the storage area should be properly sealed to ensure adequate protection from pests.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be always made available to ensure adequate sanitizer concentration during manual dishwashing.
Food - Annual Inspection Feb 22, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels were not available in the hand wash sink in kitchen and staff washroom. Single use paper towels should be always made available and accessible in hand wash sink to ensure proper hand washing and to prevent cross contamination.
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Facility has a wood based cutting board which was in rough condition during the time of inspection. The cutting board should be shaved down or replaced to remove cracks, cuts and crevices to ensure proper cleaning of cutting board, to prevent microbial growth.
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips were not available at the time of inspection. Bleach test strips should be made available always to ensure the concentration of bleach solution (100 ppm) during manual dishwashing.