



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 11, 2025**

**Robin's Donuts**  
**248 Confederation Drive, Bonavista, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Oct 03, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Food present in coolers should be labelled always in order to keep control on food quality.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not maintained in the premises. They are supposed to be taken everyday and should be present in the premises.
Food - Annual Inspection <b>Mar 24, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 18, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 19, 2024</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	sanitizer bottles were not labelled at time of inspection. Ensure all chemicals are labelled to prevent cross contamination.
Food - Routine Inspection <b>Oct 12, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling above pizza preparation area was broken. Should be replaced or repaired to prevent physical contamination.