



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*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 03, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food present in coolers should be labelled always in order to keep control on food quality.
		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 Mar 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 18, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2024	Critical Item(s)	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 Oct 12, 2023	Non-Critical Item(s)	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.