



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Stellar Kitchen
134 Trans Canada Highway, Clarenville, NL
Yearly Operation
For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

| Inspection Type and Date | Compliance Item Type | Code - Description | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| Food - Follow-Up Inspection Jan 16, 2026 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Jan 09, 2026 | Critical Item(s) | 401 - Food Separated and Protected | Corrected During Inspection Cover food during storage |
| | Non-Critical Item(s) | 503 - Proper Storage of Frozen Food Items | Frozen berries stored below raw meat. Store raw meat on lowermost shelves |
| Food - Routine Inspection Mar 26, 2025 | Critical Item(s) | 302 - Food in Good Condition, Safe and Unadulterated | Corrected During Inspection Discard mouldy food |
| | | 303 - Food Properly Labeled | Corrected During Inspection Label cooked food and thawing food to ensure it is used within a safe period. Discard as necessary. Keep covered in storage once cooled. Provided storage guide. |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Deep cleaning necessary. Declutter and organize. |



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| | Type | Code - Description | |
| Food - Routine Inspection Mar 26, 2025 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Initiate use of temperature logs. |
| | | 805 - Completed Certified Food Safety Training? | Food safety training required on each shift. |
| Food - Annual Inspection Apr 29, 2024 | | Compliant at the time of this inspection | |
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