



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 20, 2025

Burin Peninsula Motel Ltd

33 Grandview Blvd., Grand Bank, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jun 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Apr 19, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Frozen food were thawed under room temperature. Recommended to thaw food under refrigeration overnight or under running cold water in leakproof packaging to prevent time temperature abuse and cross contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces like counters and tables were not being sanitized during the time of inspection. Food contact surfaces should be cleaned and sanitized to prevent cross contamination and microbial growth.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log for refrigerators should be maintained to prevent time- temperature abuse.