



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 28, 2025

Oceanview Restaurant and Cabins
195 Cape Shore Road, Bonavista, NL
Seasonal 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 - Seasonal Renewal Jun 25, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink was not equipped fully at time of inspection. Corrected during inspection with adequate soap, paper
Food - Seasonal Renewal May 10, 2024	Critical Item(s)	401 - Food Separated and Protected	Scoops should not be in flour bags and containers. It should be out of containers to prevent cross-contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Improper sanitization of food contact surfaces at time of inspection. Ensure Bleach or Quat is used for proper sanitization.