



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

Galley Restaurant and Lounge
1 Stock Cove Road, Port Rexton, 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 05, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	All the surfaces should be cleaned and sanitized after every use. Make sure to use correct. CDI
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers should be present in all coolers and freezers to ensure food is at safe
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs needs to be maintained to check the food quality and shelf life of food