



**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](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 <b>Jun 05, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	All the surfaces should be cleaned and sanitized after every use. Make sure to use correct. CDI
	<b>Non-Critical Item(s)</b>	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 need to be maintained to check the food quality and shelf life of food