



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 15, 2025

The Lunch Tin

291-295 Route 220 Highway, St. Lawrence, 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 Aug 13, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips needs to be present in facility to check concentration of
		805 - Completed Certified Food Safety Training?	Food safety training needs to be done by one of the staff always present on shift
Food - Seasonal Renewal Aug 21, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All food contact surfaces should be sanitized with QUAT or bleach solution to ensure proper protection from bacterial contamination.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes washed manually should be sanitized after washing and rinsing the dishes.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be always made available to ensure proper concentration for sanitizing solution.
Food - Seasonal Renewal Aug 22, 2023		Compliant at the time of this inspection	