



**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](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>Aug 13, 2025</b>	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 <b>Aug 21, 2024</b>	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> 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 <b>Aug 22, 2023</b>	Compliant at the time of this inspection		