



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 29, 2025

Terra Nova Golf Resort (Clode Sound Dining Room)
5-9 Muddy Brook Road, Port Blandford, NL

Yearly 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Aug 26, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Adjusted temperature. Relocated some food. Monitoring temperature with logs.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Provided temperature log sheets for use.
		805 - Completed Certified Food Safety Training?	Link to Food Safety training provided. Facility to offer training in order to have someone qualified on site at all times. Staff in other areas (like Tee House) are on site.
Food - Annual Inspection Jun 24, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Adequately clean and sanitize or plane cutting board for line table if possible.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Some surfaces have deteriorated and require repair.
		804 - Temperature logs maintained for refrigerated storage units	Initiate logging of temperatures