



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 22, 2026

Robin's Donuts
34 Shoal Harbour Drive, Clarenville, NL

Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 15, 2026	Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection Thermometer was not made available, and the temperatures of the coolers were not being properly monitored.
		401 - Food Separated and Protected	Corrected During Inspection Ice cream/Milk mix should be kept 6 inches off the floor to prevent cross contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection The ice scoop must be stored in a clean, sanitized tray to prevent cross-contamination.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean the walls behind the food preparation area and the dishwashing sink.
		704 - Adequate protection from vermin and insect pests	Gap underneath the exit door- needs repair to prevent any pest entry
		804 - Temperature logs maintained for refrigerated storage units	Temperatures were not properly logged. Incorrect temperature entries were noted, with the same temperature recorded every day.

FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 22, 2026

Robin's Donuts

34 Shoal Harbour Drive, Clarenville, NL

Yearly Operation

For additional information on the Inspection process, please see:

<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jul 24, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All food items must be kept 6 inches off the floor to prevent any physical, chemical or biological contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cutting boards should be placed off the floor. Should be stored in a cleaned sanitized storage space to prevent cross -contamination.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Working thermometer must be made available in all three coolers and temperature log should be maintained for 3 coolers.
Food - Routine Inspection Jan 15, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Locations of the fly trap should be changed to prevent any physical or biological contamination.
Food - Annual Inspection Feb 22, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	No paper towel at handwash sinks at the time of inspection. Common issue at this location. Dispensers must be supplied with paper towel. May need new dispensers if the issue is purchasing proper paper towel to fit dispensers.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Sanitizer Spray bottles were not labeled. All chemicals must be labeled to prevent cross contamination.