



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025**

Paulines Diner
104 Main Street, Salt Pond, Burin Peninsula, 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 - Annual Inspection Oct 27, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 12, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash facility had no soap at time of inspection. CDI
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Freezer in prep room needs to be defrosted. Improper defrosting can
Food - Annual Inspection Jan 31, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 18, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection Mar 28, 2024		Compliant at the time of this inspection	



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Food - Annual Inspection Mar 11, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not sanitized during manual dishwashing at the time of inspection. Dishes should be washed, rinsed and sanitized with bleach or quat based sanitizer at appropriate concentration to ensure proper dishwashing.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Three compartment sinks used in the premises appeared to be unclean at the time of inspection. Sink should be regularly cleaned and sanitized to prevent any cross contamination.
		801 - Proper location of thermometers and thermometers working accurately	Working thermometers were not available in the coolers containing potentially hazardous food during the time of inspection. Thermometers should be made available for proper monitoring of temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log was not maintained at the time of inspection. Temperature log for all coolers and refrigerators should be maintained to protect potentially hazardous food from time-temperature dangerous zone.