



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

Mander's Kitchen
432 Main Road, Arnold's Cove, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 30, 2025	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Gravy must be reheated to 74°C before transferring it to hot holding unit. Temperature of 60°C or above should be maintain.
	Non-Critical Item(s)	901 - Paper towel dispenser	Paper towels should be always placed in a dispenser to prevent any cross contamination.
Food - Compliance Inspection Oct 30, 2024	Compliant at the time of this inspection		