



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

**Red Roof Quickstop**  
, Port Hope Simpson, NL  
Yearly 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 - Annual Inspection <b>Aug 06, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 24, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Deli meat and cheese, sandwiches cooler not holding food safe temperatures - Food moved to another cooler.
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Please provide chemical Test strips to test sanitizer strength
		805 - Completed Certified Food Safety Training?	Please ensure that atleast one person has completed food safety training per shift.