



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 21, 2025

Atsanik Lodge
10 Sandbanks Road, Nain, 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 - Annual Inspection Jun 11, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Tartar sauce, sour cream and salad dressing cannot be stored at room temperature. Dressing was reading at twenty-six Celsius. Discard
Food - Routine Inspection Jan 22, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Ensure hamburger meat is held at less than four degrees Celsius.
Food - Annual Inspection May 11, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 21, 2023		Compliant at the time of this inspection	