



**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](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>Jun 11, 2025</b>	<b>Critical Item(s)</b>	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 <b>Jan 22, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Ensure hamburger meat is held at less than four degrees Celsius.
Food - Annual Inspection <b>May 11, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 21, 2023</b>		Compliant at the time of this inspection	