



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - December 03, 2025**

**Innu Atautshuap**  
**40 McKenzie Drive, Sheshatshiu, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Dec 02, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink needs paper towels in a dispenser
		302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Sauces must be refrigerated once opened. They were discarded during inspection. Raw meats must not be stored above other foods
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cleaning of all surfaces must be completed
		606 - Adequate mechanical ventilation	All deep fryers should have vent hoods over them
Food - Annual Inspection <b>Jan 16, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Raw food must be stored below cooked and ready to eat food.
Food - Routine Inspection <b>Sep 18, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Pepsi cooler not holding food safe temperature - storing PHFs- power increased



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Sep 18, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Please provide chemical test kits - none in the kitchen
		805 - Completed Certified Food Safety Training?	Please ensure at least one per shift has food safety course done
Food - Annual Inspection <b>Feb 28, 2024</b>		Compliant at the time of this inspection	