



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/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Dec 02, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink needs paper towels in a dispenser
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Sauces must be refrigerated once opened. They were discarded during inspection. Raw meats must not be stored above other foods
	Non-Critical Item(s)	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 Jan 16, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Raw food must be stored below cooked and ready to eat food.
Food - Routine Inspection Sep 18, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection 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
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Food - Routine Inspection Sep 18, 2024	Non-Critical Item(s)	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 Feb 28, 2024		Compliant at the time of this inspection	