



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

Forteau Sales & Service Ltd.
39 Main Street, Forteau, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Aug 07, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 24, 2025	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Kitchen is required to have 3 sinks or 2 sinks and a dishwasher. Ideally, one sink is a
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in washroom just layed on sink. Paper towels must be in a dispenser
Food - Annual Inspection Jul 26, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 08, 2024	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Inadequate adequate facilities available to wash, rinse and sanitize utensils - Applicant requested several times to install the sink - they say they will once they renovate the premises.
		506 - Equipment in good repair, cleaned and sanitized	Coolers temperature was borderline high, but with the margin of error of the temperature gun.