



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

Northside Enterprise Ltd.
8-10 Low Road, Cartwright, 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 06, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 26, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jul 23, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Please provide Chemical test strips to test sanitizer strength
Food - Routine Inspection Mar 06, 2024	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Premises does not have adequate facilities available to wash, rinse, and sanitize utensils and equipment - please install a third sink or a dishwasher to meet the requirements
		803 - Chemical Test Kits and/or Papers provided	No Chemical Test Kits and/or Papers provided in the kitchen
		805 - Completed Certified Food Safety Training?	Please ensure that at least one person has Completed Certified Food Safety Training