



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 21, 2025

Robins Donuts
71 Main Highway, Lanse Au Clair, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 17, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Please check temperatures of coolers daily
Food - Annual Inspection Mar 24, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Ice scoop was in ice machine. CDI. To avoid contamination please leave ice scoop outside of ice machine.
Food - Routine Inspection Jul 26, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler not holding food Safe temperatures (coke Cooler) - food moved to another cooler
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please have the cooler checked and fixed.
Food - Annual Inspection Mar 08, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Baker's Cooler not holding food safe temperatures - food was moved to another cooler
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The door of the front deli cooler needs to be fixed + please ensure all cooler are checked and calibrated to maintain food safe temperature.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Mar 08, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Please ensure that at least one person per shift has food safety training done.