



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025

Pep's Diner
21 Green Street, Happy Valley-Goose Bay, 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 - Annual Inspection Dec 02, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jan 16, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection -Rice is reading at 18.6 degrees Celsius. Discard immediately -Pizza showcase is reading at 41 degrees Celsius.
		108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Turkey and beef thawing at room temperature, you must use an ice bath or the fridge to thaw foods.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained on a daily basis for all refrigeration units.
Food - Annual Inspection Mar 28, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding Equipment ((hot Box) not holding food safe temperatures- Temperatures readjusted.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please have the dirt in the walk-in freezer floor cleaned and sanitized.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 28, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Please ensure enough people per shift have food safety training done.
Food - Routine Inspection Jan 19, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Pizza Hot box Hot Holding Temperatures <= 60 degrees Celsius - power was increased.