



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 14, 2025**

**The Old Loft Restaurant
8 Water Street, Woody Point, NL**

Seasonal 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal Jul 31, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand soap not in dispenser at time of inspection, hand soap must be in dispenser at all times
		301 - Food and Water Obtained from Approved Sources	Corrected During Inspection Ice was being served with drinks before inspection, Woody Point is currently on a boil water advisory, water must be chemically and bacteriologically safe
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer required at all times, food contact surfaces must be cleaned with a 100 ppm chlorine/bleach solution
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Food items in fridges/freezers should be labeled with food product name and date prepared
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips are required to ensure bleach/chlorine solutions used for disinfecting food surfaces and dishes are 100 ppm
		805 - Completed Certified Food Safety Training?	One person on site has to have food safety training from an approved food safety course at all times