



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 26, 2025**

**Seaside Restaurant  
Trout River, NL**

*Seasonal Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Aug 18, 2025</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> Chlorine/bleach solution should be used to disinfect food contact surfaces such as tables in dining room
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips should be provided to test bleach/chlorine solution to ensure proper disinfection (100 ppm)
Food - Seasonal Renewal <b>Aug 28, 2024</b>		Compliant at the time of this inspection	