



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

Inspection Type and Date	Compliance Item			Observations and Corrective Actions
	Type	Code - Description		
Food - Seasonal Renewal Aug 18, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.		Corrected During Inspection Chlorine/bleach solution should be used to disinfect food contact surfaces such as tables in dining room
	Non-Critical Item(s)	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 Aug 28, 2024	Compliant at the time of this inspection			