



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 05, 2026**

**Funland Resort**  
**34 Veteran's Drive, Cormack, 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 <b>Feb 03, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 08, 2025</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	No test strips available for sanitizer, test strips are required to ensure sanitizer reaches proper level for disinfection
		804 - Temperature logs maintained for refrigerated storage units	No temperature logs for refrigerating units, temperature logs are important to ensure refrigerating units are holding foods at the correct temp
		805 - Completed Certified Food Safety Training?	One person on site is required to have food safety training at all times
Food - Annual Inspection <b>Mar 24, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 04, 2024</b>		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Feb 26, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained.
		901 - Other Non-Critical Item	Food Safety Training Required