



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 Feb 03, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Sep 08, 2025	Non-Critical Item(s)	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 Mar 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 04, 2024		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 Feb 26, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained.
		901 - Other Non-Critical Item	Food Safety Training Required