



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 03, 2025

Seaside Souvenirs
39 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 May 30, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection No sanitizer present at time of inspection. Vinegar is not an approved sanitizer. Chlorine (Bleach) at 100 ppm (1/2tsp/L) must be used on all food contact surfaces. Sanitizer mixed at time of inspection.
	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	
Food - Seasonal Renewal Jun 04, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Food Safety Training required.
Food - Seasonal Renewal Jun 30, 2023		Compliant at the time of this inspection	