



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 22, 2025

The Lightkeepers Cafe
21 Fishing Point Road, St. Anthony, 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 Jul 08, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Rice and chicken left out in the temperature danger zone. Controlled during inspection
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Washing dishes in the handwashing sink. Handwashing sink is for handwashing only. Must be clear and accessible at all times. Controlled during inspection
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Door to the outside in the kitchen must be closed at all times to avoid insects and flies from entering kitchen. Only way door can stay opened is if there is a screen door put in place. Controlled during inspection by closing the door.
Food - Seasonal Renewal Jul 24, 2024	Compliant at the time of this inspection		