



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - July 17, 2025**

**Lomond River Lodge**  
**Lomond, NL**

*Seasonal Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Jun 27, 2025</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Counter requires repair/replacement. Food contact surfaces must be smooth, non-absorbent and easily cleanable
Food - Follow-Up Inspection <b>Aug 01, 2024</b>		Compliant at the time of this inspection	
Food - Seasonal Renewal <b>May 17, 2024</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	Hands are to be cleaned and properly washed prior to handling food
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers required in cooling units holding potentially hazardous food
		901 - Other Non-Critical Item	Food safety training required