



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 28, 2026

Bracketime Catering
2 Church Street, Deer Lake, 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 Jan 21, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Aug 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 30, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Apr 09, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 26, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink to be kept clear at all times.
		303 - Food Properly Labeled	label foods accordingly with date prepared.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 26, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Clean and sanitize all food surfaces.
		403 - Facility Free of Pests (Vermin and Insects)	Dog cannot be in food prep area.