



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 27, 2025**

**Lee's Snack Bar
116 Queen Street, Stephenville, 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 - Routine Inspection Nov 20, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 10, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 19, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection Nov 06, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 30, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Black refrigerator in need of deep clean. Remove all items and wash with with soap and hot water then sanitize.
		805 - Completed Certified Food Safety Training?	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 16, 2024	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Please complete food safety training as required
Food - Follow-Up Inspection Mar 21, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 07, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	No soap or paper towels at handwash sink. Handwashing sink is not to be used for anything else except handwashing
		401 - Food Separated and Protected	Food was left uncovered in refrigerator. Use container with a lid to store food or use saran wrap or tinfoil
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes not being washed properly. - Wash and rinse in hot water in sink 1. - Fill sink two with hot water and sanitizer - Air dry dishes
		506 - Equipment in good repair, cleaned and sanitized	Front of stove where tongs are located needs to be cleaned



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	Type	Code - Description	
Food - Annual Inspection Mar 07, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Old wooden cutting board is not to be used anymore. Use non porous material that can be easily cleaned/sanitized
		701 - Garbage and refuse properly disposed and facilities maintained	Backroom where starch/flour is stored needs to be cleaned and organized
		801 - Proper location of thermometers and thermometers working accurately	Temperatures not being recorded.