



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 07, 2025

Louis Gee's Pizzeria & Donairs
70 West Street, Corner Brook, NL
Yearly 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 16, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 04, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 25, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Monitor temperature in downstairs walk-in to ensure temperature goes down to 4 degrees Celsius or less
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair floors and walls for easy cleaning
		804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs.
Food - Annual Inspection Mar 25, 2024		Compliant at the time of this inspection	