



**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](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 <b>Sep 16, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 04, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 25, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	<b>Corrected During Inspection</b> Monitor temperature in downstairs walk-in to ensure temperature goes down to 4 degrees Celsius or less
	<b>Non-Critical Item(s)</b>	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 <b>Mar 25, 2024</b>		Compliant at the time of this inspection	