



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 13, 2026

Cabot Catering LTD
Marine Atlantic Terminal , Port aux Basques, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 09, 2026	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection All chemicals must be properly labelled. Sanitizer labelled as glass cleaner at time of inspection, label correct at time of inspection.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical tests strips required for chlorine sanitizers
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required for all cold holding units.
Food - Routine Inspection Aug 07, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 25, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food products to be stored 6 inch off floor in freezer
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood to be cleaned

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 24, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Display cooler reading 13 deg Celsius suppose to be 4 deg. - items discarded
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	-Dishwashing room requires cleaning and decluttering
Food - Annual Inspection Feb 20, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Exhaust fan to be cleaned
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be recorded