



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 12, 2026

Lumberjacks Diner
97 Major Street, Roddickton, 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 04, 2026	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Pre made salads in front cooler not dated. Repeat infraction. If not properly labeled at next inspection food will be thrown out. Controlled during inspection
Food - Routine Inspection Sep 23, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No paper towels at handwashing sink. Paper towels must be in a dispenser. CDI
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	controlled during inspection
Food - Annual Inspection Mar 13, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 15, 2024		Compliant at the time of this inspection	