



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - September 24, 2025**

**Lisa's Roadside Restaurant**  
**Reach Road, Burgeo, 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 - Annual Inspection <b>Sep 16, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen floor to be painted
Food - Routine Inspection <b>Feb 18, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Leaky tap to be fixed
Food - Follow-Up Inspection <b>Sep 17, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Aug 01, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Please ensure all surfaces are sanitized after preparing meals with raw meat
	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Entire kitchen requires cleaning and de-cluttering
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Downstairs storage requires organization and de-cluttering



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Feb 23, 2024</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Fry machine to be cleaned daily
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Exhaust fan to be cleaned.