



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 28, 2026**

**Gillett's Motel**  
**Reach Road, Burgeo, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 27, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 10, 2025</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Feb 18, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 10, 2024</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Wing sauces to be refrigerated- items discarded
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products to be labeled when placed in coolers-items labeled
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Entire kitchen to be cleaned- shelves, refrigeration units, kitchen counters and walls

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Food - Annual Inspection <b>Dec 10, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be taken
Food - Seasonal Renewal <b>Apr 16, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Different raw meats to be stored in separate containers-items discarded.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Home-made fry machine to be cleaned and sanitized daily
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in various sections of the kitchen.