



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 Jan 27, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Jun 10, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Feb 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Dec 10, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Wing sauces to be refrigerated- items discarded
		303 - Food Properly Labeled	Corrected During Inspection All food products to be labeled when placed in coolers-items labeled
	Non-Critical Item(s)	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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	Type	Code - Description	
Food - Annual Inspection Dec 10, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to taken
Food - Seasonal Renewal Apr 16, 2024	Critical Item(s)	401 - Food Separated and Protected	Different raw meats to be stored in separate containers-items discarded.
	Non-Critical Item(s)	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.