



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 13, 2025

Alma's Family Restaurant
27 Grand Bay Road, Port aux Basques, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 10, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling vents in kitchen to be cleaned
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be taken
Food - Routine Inspection Jan 16, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 07, 2024	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Hands to be washed at hand wash sink not at dish sink in dish water
		303 - Food Properly Labeled	Corrected During Inspection All food products to be labeled when placed in coolers
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature Logs to be taken

