



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 03, 2025**

**St. Christopher's Hotel**  
**146 Caribou 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](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 <b>Sep 17, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Potato slicer to be cleaned and sanitized--CDI
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Plastic tape not permitted to repair equipment
Food - Routine Inspection <b>Mar 12, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Please be more consistent in logging temperatures for coolers and freezers
Food - Annual Inspection <b>Sep 24, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 19, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Handles to refrigerators, freezers & coolers are soiled and needed cleaning. This was controlled durin