



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 17, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Potato slicer to be cleaned and sanitized--CDI
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Plastic tape not permitted to repair equipment
Food - Routine Inspection Mar 12, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Please be more consistent in logging temperatures for coolers and freezers
Food - Annual Inspection Sep 24, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 19, 2024	Non-Critical Item(s)	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