



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 17, 2026

Sunrise Bakery Cafe & Cottages
71 Route 430 , Parsons Pond, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 04, 2026	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety course required
Food - Routine Inspection Oct 08, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Keep soups refrigerated, only last 4 days. discard.Recommend freezing soups.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Complete temperature logs.
		805 - Completed Certified Food Safety Training?	Food safety course required.
Food - Annual Inspection Mar 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 24, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand soap for sink



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 24, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Turkey to be defrosted in fridge
Food - Annual Inspection Mar 11, 2024		Compliant at the time of this inspection	