



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 02, 2025

Peter's Pizza
1 Chapel Hill, Deer Lake, 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 Nov 17, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	At least one person with food safety training must be present at all times during operation
Food - Routine Inspection Jun 27, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Handwash sink must be supplied with hand soap and and paper towel CDI
Food - Annual Inspection Nov 26, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean microwave and dough making area.
		804 - Temperature logs maintained for refrigerated storage units	Place temperature logs on cold holding units and record daily
		805 - Completed Certified Food Safety Training?	Complete food safety course.
Food - Routine Inspection May 29, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	All potentially hazardous foods relocated to a cooler holding 4 degrees celcius or less.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Routine Inspection May 29, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Replace thermometer in walk in cooler