



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 22, 2025

Eddy's Take Out
76B Main Road, Lourdes, 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 Type | Code - Description | Observations and Corrective Actions |
|--|---------------------------------|--|--|
| Food - Annual Inspection Oct 17, 2025 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Temperature logs to be taken for all coolers containing hazardous foods |
| Food - Routine Inspection Jun 11, 2025 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Oct 09, 2024 | Critical Item(s) | 108 - Proper Thawing Procedures for Frozen Food | Corrected During Inspection Frozen Ground beef was being thawed in sink. Controlled during inspection |
| Food - Routine Inspection Apr 16, 2024 | Non-Critical Item(s) | 604 - Toilet facilities: properly constructed, supplied and cleaned | Please install paper towel dispenser in staff washroom. Use of hand towels not acceptable. Please have this corrected before next scheduled inspection. |