



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 24, 2025

Port aux Basques Robins
191 Hardy's Arterial , 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Sep 17, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler in kitchen too warm (48 deg Fahrenheit) - items discarded
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Deli cutting board to be replaced
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Wall behind sink to be repaired and painted
		804 - Temperature logs maintained for refrigerated storage units	Temp log to be taken for all coolers
		805 - Completed Certified Food Safety Training?	Proof of food safety course required to be on site
Food - Routine Inspection Mar 12, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Frozen donair meat thawing on counter. This was controlled during inspection by placing it in sink with cold



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 12, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	
Food - Annual Inspection Sep 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 20, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Donut Filler and food warmer to be cleaned daily
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Bakers' area requires extensive cleaning.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be taken