



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 18, 2025

The Shed
20 Cox's Lane, Woody Point, NL

Seasonal 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 - Follow-Up Inspection Jun 06, 2025		Compliant at the time of this inspection	
Food - Seasonal Renewal May 30, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Vinegar is not an approved sanitizer. Chlorine (Bleach) at 100 ppm (1/2tsp/L) required for use on all food contact surfaces. Sanitizer mixed at time of inspection.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test papers required for chlorine sanitizer.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required for all cold holding units.
		805 - Completed Certified Food Safety Training?	One person on site at all times is required to have food safety training, please forward completed certificates via email.
Food - Seasonal Renewal Jun 04, 2024		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 29, 2023		Compliant at the time of this inspection	
Food - Compliance Inspection Aug 18, 2023		Compliant at the time of this inspection	