



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - July 07, 2023**

**The Wilds at Salmonier River, The Starter's Hut/Pro Sho**  
**299 Salmonier Line, Salmonier Line, NL**

*Seasonal Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>Jun 14, 2023</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Maintain breakfast wraps at 60 C or higher
		106 - Proper Monitoring of Temperatures	Potentially hazardous foods must be cooked to an internal temperature of 74 C
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometers required for refrigerators and hot holding unit
Food - Seasonal Renewal <b>Jun 09, 2022</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometer required for monitoring temperatures hot holding cold holding
Food - Seasonal Renewal <b>Jul 16, 2021</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Potentially hazardous foods must be maintained at 60 C or higher