



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 22, 2023

The Wilds at Salmonier River Dining Room/Gimme's Bar
299 Salmonier Line, Salmonier Line, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 14, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Freezer in kitchen requires defrosting
Food - Routine Inspection Jun 09, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Refrigeration units must be maintained at 4 C or lower
Food - Annual Inspection Jul 16, 2021	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Potentially hazardous foods must be maintained at 4 C or lower
		401 - Food Separated and Protected	Corrected During Inspection Potentially hazardous food must be stored separate or below ready to eat foods
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required in around grill area