



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - August 26, 2023**

**Golden Sands Resort**  
**220 Winterland Road, Burin, 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 Type	Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal <b>Aug 22, 2023</b>		Compliant at the time of this inspection	
Food - Seasonal Renewal <b>Apr 28, 2022</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel & soap required in dispenser at hand wash station.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Sanitizer required for all food contact surfaces. ( Chlorine @ 100 p.p.m. is satisfactory)
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer.
		901 - Other Non-Critical Item	Food safety training required for 1 person on site at all times. Forward certificates to Service NL via email once completed.