



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 15, 2023

Lightkeepers Inn
Rose Blanche, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal Jul 13, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	All untreated wood to be painted or stained
Food - Seasonal Renewal Jul 12, 2022	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Please ensure that paper towels are used for hand drying not hand towels
Food - Seasonal Renewal Aug 10, 2021	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Please ensure that bacon and hamburger meat thaws in the cooler.