



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 29, 2025**

**Stage Head Restaurant & Lounge
224-228 Creston Blvd., Marystown, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jul 23, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 20, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 13, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floors and walls in the potato peeling room appeared to be unclean during the time of inspection. Surfaces should be cleaned and sanitized regularly to prevent bacterial growth and cross contamination.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log was not maintained at the time of inspection. Temperature log should be maintained to protect potentially hazardous food from time- temperature dangerous zone.