



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 20, 2025

Tom's Roadhouse
300-316 Church Street, Burin, 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 Jun 17, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Provide pull dates for frozen food items.
		901 - Other Non-Critical Item	Ensure the food license is posted for public view.
Food - Routine Inspection Sep 27, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Some of the cutting boards are in rough shape. Should be replaced to ensure adequate cleaning and sanitation to prevent cross contamination.
		901 - Other Non-Critical Item	Paper towels should be always placed in a dispenser to prevent cross contamination.
Food - Annual Inspection Feb 22, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer was not present in one of the refrigerators that contains hazardous food during the time of inspection. Thermometer should be made available in the refrigerator for proper monitoring of temperature.