



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 09, 2026**

Athmandu Restaurant and Bar
345 Hamilton River Road, Happy Valley-Goose Bay, NL
Yearly Operation
For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection May 28, 2026	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	please sanitize area all areas of the kitchen
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor in the food processing area (kitchen) damaged, worn down or missing - please have it repaired or replaced
		803 - Chemical Test Kits and/or Papers provided	Please provide chemical test strips to test sanitizer strength -ask your supplier.
Food - Routine Inspection Feb 27, 2026	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety training required
Food - Annual Inspection Dec 01, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Please keep temp logs for all coolers.
Food - Routine Inspection Jan 26, 2025		Compliant at the time of this inspection	