



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 04, 2026**

**Ida's Personal Care Home**  
**Bar Haven Road, Port aux Basques, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Jan 28, 2026</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 17, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 12, 2025</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	No one present during inspection had completed food safety training.
Food - Annual Inspection <b>Sep 25, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Cloths to be placed in a bucket of sanitizer when not in use-CDI
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen faucet to be repaired
Food - Routine Inspection <b>Apr 09, 2024</b>		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Feb 19, 2024</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	Hazardous foods to be labeled when placed in coolers-items discarded
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Leaky pipe to be repaired
		801 - Proper location of thermometers and thermometers working accurately	Thermometers required for coolers containing hazardous foods
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be up-to-date