



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/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 28, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Sep 17, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 12, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	No one present during inspection had completed food safety training.
Food - Annual Inspection Sep 25, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cloths to be placed in a bucket of sanitizer when not in use-CDI
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen faucet to be repaired
Food - Routine Inspection Apr 09, 2024		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 Feb 19, 2024	Critical Item(s)	303 - Food Properly Labeled	Hazardous foods to be labeled when placed in coolers-items discarded
	Non-Critical Item(s)	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