



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Bidgood's Supermarket
Main Road, St. John's, 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 - Annual Inspection Nov 13, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Handwash sinks to be supplied at all times
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Painting of wood surfaces required in prep kitchens.
Food - Routine Inspection Jan 15, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 17, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 30, 2024	Critical Item(s)	104 - Proper Cooling Time and Temperatures	large volume of hot foods required to be cooled by approved methods in food safety. items corrected at time of inspection.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	repaint worn surfaces