



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 05, 2026

Skipper's Quality Seafoods
64 Park Avenue, Mount Pearl, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection Nov 04, 2025	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Please get non additive bleach 100 ppm (@1 tsp per liter)
		506 - Equipment in good repair, cleaned and sanitized	Get new wrapping covers and resurface or replace worn surface of candle station
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs given, please copy and use daily
Food - Annual Inspection Oct 21, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Display cooler 9 degrees C- food recently placed. All perishables moved to a cooler at 4 degrees C please repair
		501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure to use non additive bleach 100 ppm
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Walk-in freezer has ice build up and should be -18 C, please repair

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Type	Code - Description		
Food - Annual Inspection Oct 21, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please replace worn out covers on wrapping station, replace worn out freezer lid
		801 - Proper location of thermometers and thermometers working accurately	Please ensure all coolers/freezers have working thermometers
		804 - Temperature logs maintained for refrigerated storage units	Please maintain temperature logs for all coolers
		805 - Completed Certified Food Safety Training?	Ensure staff person has their food safety certification
Food - Routine Inspection May 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 08, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Walk in freezer door in need of repairs



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Aug 08, 2024	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Lighting in store front and in processing area in need of repairs or replacement