



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 03, 2026

Riverside Mini Mart
Riverhead, CB, 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 - Annual Inspection Jan 30, 2026	Non-Critical Item(s)	901 - Other Non-Critical Item	overstock products should be stored at least 6 off floor on shelves or pallets
Food - Routine Inspection Nov 13, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required at salt beef station and fans of walk in cooler
		901 - Labelling	All ready to eat food must have a packaged on date
Food - Annual Inspection Feb 07, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 29, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	ensure all ready to eat items are dated.
Food - Annual Inspection Feb 08, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required as discussed