



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 06, 2025

Bursey's Kwikway
Main Road, Lower Island Cove, 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 Sep 17, 2025	Critical Item(s)	303 - Food Properly Labeled	All potentially hazardous food must have date processed on the label and discarded after 72 hours
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning required in kitchen and walk in cooler incl sinks, cabinet walls and mouldings.
		803 - Chemical Test Kits and/or Papers provided	chemical test strips are required to ensure sanitizer is mixed correctly. 1/2 tsp per 1 litre of bleach
Food - Routine Inspection Feb 17, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 21, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 26, 2024		Compliant at the time of this inspection	