



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 14, 2025

Harbour Breton Freshmart
14 Harbour Drive, Harbour Breton, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Nov 12, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Coolers to be repaired or replaced
		803 - Chemical Test Kits and/or Papers provided	Test strips outdated - replace
Food - Routine Inspection Jan 28, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	- Walls and ceiling in walk in produce cooler to be cleaned and painted. Suspect mold growth. - Hallway in back department area to be repaired
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips on site are expired. Must be supplied with new current strips.
Food - Annual Inspection Mar 05, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Open face cooler with deli items holding at 12C at time of inspection. All coolers must hold at 4C or below. Cooler must meet this requirement or remove items and transfer to a cooler holding at proper temperatures.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	-Wall in hallway requires repair - Ceiling in a number of areas requires repair. Water damage noted during inspection, any water intrusion must be rectified.