



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 30, 2025

Hermitage Value Foods
1 Church Road, Hermitage, 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 - Routine Inspection Oct 28, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Quaternary ammonium test strips onsite are expired. Chlorine test strips onsite are not the proper strips. Replace.
		901 - Other Non-Critical Item	Prep cooler with cut pineapple not dated. All items must have a date labelled.
Food - Annual Inspection Mar 24, 2025	Non-Critical Item(s)	901 - Other Non-Critical Item	Deli meats in cooler expired since January 2025, check dates on regular basis
Food - Routine Inspection Oct 23, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Any and all foods prepared on site (cut fruit, salads, cut meats, etc.) , anything taken out of original packaging must be labelled with dates prepared. 3 day maximum allowed in cold holding. Must be sold or discarded within this time frame.
Food - Annual Inspection Mar 19, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Sliced watermelon in cooler packed on March 12 must be discarded, maximum holding time of 3 days in cooler.
Food - Routine Inspection Nov 16, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	<ul style="list-style-type: none">- Any prepared food items MUST be dated/labelled with prepared on dates. All prepared items must be sold or discarded within 3 days - no exceptions. Repeat item must be adhered to.- Meats in cooler have holding times longer than approved. See appropriate timelines provided.