



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Oct 28, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 24, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Deli meats in cooler expired since January 2025, check dates on regular basis
Food - Routine Inspection <b>Oct 23, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 19, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Nov 16, 2023</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	- 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.