



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - December 04, 2025**

**King's Point Grocery & Hardware Ltd.**  
**91 Bayside Drive, King's Point, NL**  
*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[\*https://www.gov.nl.ca/gs/inspections/\*](https://www.gov.nl.ca/gs/inspections/)

| Inspection Type and Date                        | Compliance Item         |   | Observations and Corrective Actions   |
|---|-------------------------|---|---|
|   | Type                    | Code - Description                                      |   |
| Food - Annual Inspection<br><b>Mar 24, 2025</b> | <b>Critical Item(s)</b> | 101 - Cold holding temperatures<br><= 4 degrees celsius | <b>Corrected During Inspection</b><br>Potentially hazardous foods must be stored in a refrigerator at 4 degrees Celsius at all times. Margarine and eggs  |
|   |                         | 303 - Food Properly Labeled                             | <b>Corrected During Inspection</b><br>Proper expiry dates must be placed on product. Unless proof of extended expiry date is provided 72 hr expiry date must be added. Vacuuming processed meats do not extend the expiry date. This includes premade salads. |