



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

Harbour Breton Foodland
136 Canada 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	<ul style="list-style-type: none">- Walk-in freezer in back room to be repaired- Walk-in freezer in meat department to be defrosted
		702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none">- Tiles in front of meat walk in freezer to be replaced- Shelving in meat display case to be painted as bare metal showing in areas, and rusty- Any leaks to be repaired and stained tiles to be replaced
Food - Routine Inspection Mar 18, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none">- Bare wood in deli department to be painted. No bare wood allowed in food preparation area, must be smooth, easy to clean surfaces.- Tiles in meat room to be repaired or replaced.- Shelving in meat case to be painted/refinished due to bare metal/rust in places.
Food - Annual Inspection Mar 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none">- Raw wood in deli must be painted. Raw wood is not allowed in a food preparation area.- Floor tiles in meat department must be repaired/replaced- Shelving in meat case must be painted/refinished due to bare metal / presence of rust