



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 07, 2025

J. Petite & Sons Ltd.
Main Road, English Harbour West, NL

Yearly Operation

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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 29, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring requires ongoing repairs
		801 - Proper location of thermometers and thermometers working accurately	Accurate Thermometers to be placed in coolers
		804 - Temperature logs maintained for refrigerated storage units	Record temperature logs accurately.
		805 - Completed Certified Food Safety Training?	Adequate number of employees to be trained with food safety.
Food - Annual Inspection Jan 28, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring repaired in areas, continue to repair ongoing.
Food - Routine Inspection Oct 07, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Butter stored on floor at room temperature. Hazardous foods must be stored in cooler/cold holding.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 07, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring throughout store is in poor condition. Replace or repair to create smooth, impervious, easy to clean surface.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips on site expired, replace
		804 - Temperature logs maintained for refrigerated storage units	Keep up on daily temperature logs, a week behind at time of inspection
Food - Annual Inspection Feb 21, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 21, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Labels on meat products must be dated correctly.