



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

Ernie's Snack Bar & Take Out
110 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 - Routine Inspection Nov 12, 2025 | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | Test strips required for both sanitizers. |
| Food - Annual Inspection Mar 18, 2025 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Corrected During Inspection Cooler in front (condiment cooler) holding at 10C, ensure temperature comes down to 4C or lower. Do not store hazardous food items in this cooler. Eggs moved at time of inspection. |
| | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | Chemical test strips required for chlorine sanitizer. |
| Food - Annual Inspection Jan 31, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Cooler in front area holding at 10C, hazardous food items to be removed. Make sure this cooler is on temperature log. |
| | Non-Critical Item(s) | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | Sanitizing step must be added to dishwashing - wash with soap, rinse with clear water, sanitize with approved sanitizer. |
| | | 506 - Equipment in good repair, cleaned and sanitized | Cooler in kitchen requiring repair at time of inspection - all food stored in alternate cooler |