



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - December 16, 2025**

**Suri's Convenience**  
**13 Little Bay Road, Springdale, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Sep 11, 2025</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> Items must be placed in refrigerator to thaw. (Fish)
Food - Routine Inspection <b>Nov 07, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwash sink is dirty and must be cleaned. Handwash sink at front counter must be repaired.
	<b>Non-Critical Item(s)</b>	505 - Food equipment and utensils that contact food are corrosion resistant	Food containers must be food grade.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning is needed throughout kitchen. Including shelving, floors, refrigerators, freezers.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips are required.
Food - Annual Inspection <b>Jul 25, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Bread rack bakery requires cleaning



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Food - Annual Inspection <b>Jul 25, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout premises
Food - Routine Inspection <b>Mar 11, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Meat slicer must be cleaned after each use.
Food - Routine Inspection <b>Jan 23, 2024</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Bread table in disrepair must be resurfaced or replaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refrigerator in back (Robin's Area) requires cleaning.