



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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 11, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Items must be placed in refrigerator to thaw. (Fish)
Food - Routine Inspection Nov 07, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink is dirty and must be cleaned. Handwash sink at front counter must be repaired.
	Non-Critical Item(s)	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 Jul 25, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Bread rack bakery requires cleaning

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Food - Annual Inspection Jul 25, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout premises
Food - Routine Inspection Mar 11, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Meat slicer must be cleaned after each use.
Food - Routine Inspection Jan 23, 2024	Non-Critical Item(s)	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.