



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

Midway Clover Farm
Head Of Bay D'Espoir, 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 10, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer (chlorine)
Food - Annual Inspection Dec 02, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Deli meat cooler requires cleaning
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Stained tiles to be replaced, flooring in poor condition in areas, to be repaired
		703 - Food handlers properly attired	All staff required to wear hair nets in departments that prepare food items ie. bakery, deli, meat.
		901 - Other Non-Critical Item	All prepared food items to be sold or discarded within 3 days
Food - Routine Inspection Feb 21, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	- Divider in deli cooler must be removed as it had suspect mold growth during inspection - All stained ceiling tiles to be replaced



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Food - Routine Inspection Feb 21, 2024	Non-Critical Item(s)	703 - Food handlers properly attired	Employees preparing food items must have hair contained
		901 - Other Non-Critical Item	Any food items must be dated with prepared on dates, including all prepared items stored in walk-in coolers. All prepared items must be discarded or used within 3 days. Total maximum holding times of 3 days.