



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 30, 2025

Davis and Sons Ltd.
123 Main Street, Hare Bay, BB, 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 Dec 08, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 04, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Dec 17, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jun 06, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Should label/date prepared foods. Keep up to 3 days.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Kitchen would require a minimum 2 compartment sink should you wish to prepare food.