



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

**Eddy's Service Ltd.**  
, Mings Bight, 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>Nov 24, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 05, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> All potentially hazardous foods must be labeled with date and used within 72 hrs.
		403 - Facility Free of Pests (Vermilion and Insects)	<b>Corrected During Inspection</b> Door must remain shut at all times. If doors are open then screens must be self closing. Premise is hot in the summer, recommend air conditioning.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for refrigerators where hazardous foods are stored.
Food - Routine Inspection <b>Apr 16, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Nov 29, 2024</b>	<b>Non-Critical Item(s)</b>	703 - Food handlers properly attired	Hair nets must be worn in Kitchen.



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

**Eddy's Service Ltd.**

**Mings Bight, 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 <b>Nov 29, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Chemical test strips must be used to ensure chlorine conc. is correct.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained regularly.
		805 - Completed Certified Food Safety Training?	At lease one person per shift must have food safety training.