



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 18, 2025

Angie's Convenience and Gas Bar
245 Main Road, Hermitage, 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 - Annual Inspection Apr 14, 2025	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Adequate sinks required for any food preparation
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Beer cooler flooring requires sealant or paint, bare wood not allowed as it cannot be cleaned properly.
Food - Routine Inspection Oct 23, 2024	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Adequate facilities required for dishwashing. Sinks on site, not installed at time of inspection.
		502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishwashing; 3 step method - wash with soap, rinse under clear water, sanitize with approved sanitizer. Vinegar is not an approved sanitizer.
		901 - Other Non-Critical Item	All foods prepped in any way on site must be dated with prepared on dates. Foods only allowed a maximum of 3 days in cold holding once prepped.
Food - Annual Inspection Apr 24, 2024	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Sinks on site, not installed at time of inspection



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 18, 2025

Angie's Convenience and Gas Bar
245 Main Road, Hermitage, 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 - Annual Inspection Apr 24, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Any sliced items in cooler must have dates labelled on item. 3 days maximum holding times once sliced. Must be sold or discarded within 3 days.
Food - Routine Inspection Nov 16, 2023	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Sinks required for preparing food items
		901 - Other Non-Critical Item	Bologna/turkey roll, etc. sliced in cooler must have packaged on dates and must be sold or discarded within 3 days. Maximum holding times of any sliced items is 3 days.
Food - Compliance Inspection Apr 26, 2023		Compliant at the time of this inspection	