



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 06, 2025

I.J. Smith and Son
Chance Cove, TB, 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 03, 2025	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Walk in cooler racks are getting rusty, replace or repaint as needed to prevent rusting & cross contamination
		605 - Adequate lighting; lighting protected	Replace any lights that are not functioning to maintain proper illumination
Food - Routine Inspection Jul 11, 2025	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	One of the window screens is damaged and needs to be replaced to ensure effective pest and vermin protection.
Food - Annual Inspection Feb 27, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection All repacked ham, turkey, salami, baloney and pepperoni should be removed from shelves in 5-7 days time.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Concentration of bleach solution is not being monitored to ensure that the solution is mixed appropriately (100ppm).
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Bleach test strips should be always made available for proper monitoring of bleach solutions.



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Food - Annual Inspection Feb 27, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained regularly.
Food - Annual Inspection Mar 19, 2024		Compliant at the time of this inspection	