



**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.servicnl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicnl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Nov 03, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Jul 11, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Feb 27, 2025</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> All repacked ham, turkey, salami, baloney and peporoni should be removed from shelves in 5-7 days time.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> Concentration of bleach solution is not being monitored to ensure that the solution is mixed appropriately (100ppm).
	<b>Non-Critical Item(s)</b>	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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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection <b>Feb 27, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained regularly.
Food - Annual Inspection <b>Mar 19, 2024</b>		Compliant at the time of this inspection	