



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 26, 2025**

**Quality Hotel (Bella's)**  
**247 Trans Canada Highway, Clarenville, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Mar 24, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Better separation recommended between handwashing area and clean area. Avoid food prep in the immediate area for now and install barrier.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Reinstate temperature logs for refrigerators.
		901 - Other Non-Critical Item	Complete recognized food safety course. Provided link to access list. Has red seal and completed blue drop.