



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 24, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Better separation recommended between handwashing area and clean area. Avoid food prep in the immediate area for now and install barrier.
	Non-Critical Item(s)	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.