



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - August 09, 2025**

**Swyers' Fresh Foods**  
**11-15 Cape Shore Road, Bonavista, 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>Aug 06, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 11, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Apr 19, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 27, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Meat slicer was not cleaned and sanitized at the time of inspection. Meat slicer must be cleaned and sanitized after every use as it is not stored in a cooler. Sanitizers were not mixed properly. ensure sanitizers are mixed to proper concentrations.
	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	No sanitization of dishware was completed. Ensure the three step method for manual dishwashing is done correctly.