



**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<br>Type and Date                      | Compliance Item<br>Type         | Code - Description   | Observations and Corrective Actions  |
|--|---------------------------------|--|--|
| Food - Annual Inspection<br><b>Aug 06, 2025</b>  |                                 | Compliant at the time of this inspection   |  |
| Food - Routine Inspection<br><b>Mar 11, 2025</b> |                                 | Compliant at the time of this inspection   |  |
| Food - Annual Inspection<br><b>Apr 19, 2024</b>  |                                 | Compliant at the time of this inspection   |  |
| Food - Routine Inspection<br><b>Mar 27, 2024</b> | <b>Critical<br/>Item(s)</b>     | 402 - Food Contact Surfaces<br>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.<br>Sanitizers were not mixed properly. ensure sanitizers are mixed to proper concentrations. |
|  | <b>Non-Critical<br/>Item(s)</b> | 502 - Appropriate procedures<br>followed for mechanical and/or<br>manual dishwashing | No sanitization of dishware was completed. Ensure the three step method for manual dishwashing is done correctly.  |