



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 11, 2025

Little Dairy King
, Bonavista, NL

Seasonal Operation

For additional information on the Inspection process, please see:
http://www.serviceni.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal Jun 05, 2025		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Sep 05, 2024	Non-Critical Item(s)	603 - Proper disposal of sewage and waste water	No approved disposal of sewage and wastewater in the premises. Approved system needs to be installed before opening for next operation.
		606 - Adequate mechanical ventilation	Range hood needs cleanup for adequate mechanical ventilation in premises.
Food - Follow-Up Inspection Jun 12, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Foods present in refrigerators were not labelled with best before date at time of inspection. Foods need to be labelled properly to prevent spoilage.
	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food needs to be labelled with dates of manufacture and best before date. This practice prevents food borne illnesses and food spoilage.
Food - Seasonal Renewal May 03, 2024	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Bulbs/Lighting in food preparation area was missing protective covering. All lighting above food area should have protection to prevent physical hazards.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal May 03, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not observed during inspection. Temperature logs of potentially hazardous food should be maintained regularly.