



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 10, 2025

Harbourview Takeout
Trinity Bay North, 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 Jul 08, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Freezers needs to be defrosted timely for proper working.
		606 - Adequate mechanical ventilation	Hood needs to be cleaned up for proper ventilation
Food - Routine Inspection Mar 03, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Jun 12, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not observed during inspection. Temperature logs need to be maintained daily for potentially hazardous foods present in cooler.
		805 - Completed Certified Food Safety Training?	Food safety training was not completed during inspection. Food safety training needs to be done by one staff in each shift for basic food safety knowledge.
Food - Annual Inspection May 03, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Freezer in preparation room was rusted. Food equipment should be free from rust and should be in good condition.



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Food - Annual Inspection May 03, 2024	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Canopy/Hood above fryer was not cleaned during inspection. Fryer equipment must be deep cleaned and maintained in sanitary manner.
