



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - September 17, 2025**

**Buy N Fly IGA #987**  
**208 Humber Avenue, Labrador City, 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 - Routine Inspection <b>Sep 09, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 18, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products to be labeled when placed in deli coolers- products labeled
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood in deli to be cleaned
		901 - Staff drinks	Food/drinks not permitted on food prep tables must be stored separate area-CDI
Food - Routine Inspection <b>Sep 25, 2024</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Please ensure cutting boards in all department are either resurfaced or replaced on regular bases - found some cutting board in meat room and downstair food prep room that needed to be replaced/resurfaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Please ensure that floors in meal prep room (especially kitchen) are clean everyday and deep cleaning is scheduled on weekly bases - EHO found old dirt in not easy to reach places in the kitchen



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Food - Annual Inspection <b>Feb 01, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Please ensure food is not thawed out in open - Food kept in the cooler to thaw (was still frozen)
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cooler with sliding Door the cheese and meat section was not holding food safe temperatures - food moved to another cooler. Rest of the unit working fine - Management requested to have it checked and fixed.