



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 09, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 18, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products to be labeled when placed in deli coolers- products labeled
	Non-Critical Item(s)	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 Sep 25, 2024	Non-Critical Item(s)	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 downstairs 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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	Type	Code - Description	
Food - Annual Inspection Feb 01, 2024	Critical Item(s)	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)
	Non-Critical Item(s)	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.