



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 03, 2025

Labrador Friendship Centre
49 Grenfell Street, Happy Valley-Goose Bay, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|---|--|
| | Type | Code - Description | |
| Food - Annual Inspection Dec 01, 2025 | Critical Item(s) | 202 - Adequate Handwashing Facilities Supplied and Accessible | Paper towels required at the handwashing sink |
| | Non-Critical Item(s) | 602 - Hot and Cold water available, adequate pressure | Hoses into the sink should be cut off they should not go into the sink water as they could cause back siphonage |
| Food - Routine Inspection Jan 14, 2025 | Critical Item(s) | 108 - Proper Thawing Procedures for Frozen Food | Corrected During Inspection Never thaw food at room temperature, use an ice bath or the fridge at four degrees C or less. |
| Food - Annual Inspection Mar 28, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Cooler in the storeroom not holding food safe temperatures - Power increased still not working properly - food moved to another cooler |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | Cooler not holding food safe temperatures - please have it checked and fixed. |
| | | 803 - Chemical Test Kits and/or Papers provided | Please Provide chemical test strips for sanitizer being used in the kitchen. |

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| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|---|---|
| | Type | Code - Description | |
| Food - Routine Inspection Jan 11, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Dessert Cooler not holding food safe temperatures - Potentially hazardous desserts moved to another cooler. |