



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025

Northmart
90 Hamilton River Road, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Dec 03, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 29, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No paper towels at handwashing sink in deli department. CDI
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Dead mice noticed in a few mice traps throughout the store. Significant amount of droppings noticed, particularly downstairs and storage of GM retail.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The seals in several walk in coolers/freezers in need of repair or replacement
		805 - Completed Certified Food Safety Training?	Any employees handling food must complete food safety training. Please have this done by next inspection.
Food - Routine Inspection Jun 13, 2025		Compliant at the time of this inspection	

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 15, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Cooler is reading at 15.6 degrees C. Remove all hazardous food items immediately.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Mount soap and paper towel in a dispenser by the hand wash sink in the meat department.
		303 - Food Properly Labeled	Corrected During Inspection Meat Dept.-Frozen meat in the freeze for coastal Labrador must be properly labeled with packaged on dates.
		401 - Food Separated and Protected	Corrected During Inspection Produce Dept.-Strawberries placed in the sink next to a bowl of detergent.
Food - Routine Inspection Mar 28, 2024	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Bakery Display Cooler not holding food safe Temperatures
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Please have the Baker cooler floor repainted getting rusted + Sides of the cooler near the meat room getting rusted - please have it painted.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please replace/repair floor tiles in the areas still not addressed from the previous reports - many areas have been fixed.
Food - Annual Inspection Jan 19, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot Holding equipment near the Deli section: the Upper shelf not holding food safe temperature - food moved to the lower shelf which was holding food safe temperatures...
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please ensure all food contact surfaces, equipment (including cooler shelves) are cleaned and sanitized after being used and at regular intervals.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Many of the previously reported issues still not addressed., but many have been repaired/replaced.