



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

Terrington Co-op
1 Abbott Drive, 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 - Routine Inspection Dec 03, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels must be in dispenser in bakery and deli
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Bottled sauces needed to be refrigerated after open. 14 bottles thrown away.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Stained ceiling tiles must be replaced and leak repaired
Food - Routine Inspection Jun 08, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No paper towel at the deli, bakery or meat department hand wash sinks.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection The ice machine in produce and the Ultra Pure water machine requires sanitizing. Develop a routine cleaning schedule. Discard all ice.
Food - Follow-Up Inspection Jan 27, 2025	Compliant at the time of this inspection		

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 18, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Meat Dept. Improper sanitizer use. Staff using a dry cloth to wipe tables.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Rear loading doors require a pest proof weather strip.
Food - Routine Inspection Apr 01, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Bakery: Walk-in-cooler Floor is getting rusted - need a coat of paint
		506 - Equipment in good repair, cleaned and sanitized	Kitchen Deli - The unit cooler not holding food safe temperatures across the open cooler please provide cover and maintain temperatures. Hot Holding equipment (near the Kitchen Deli Area) has burnt out heat lamps - Please have them replaced/ fixed. Walk-in cooler (smaller unit in the storage area): please have the black powdery stuff on the ceiling cleaned by -3/04/24 - Done.
Food - Annual Inspection Jan 18, 2024		803 - Chemical Test Kits and/or Papers provided	All departments don't have Chemical Test Kits and/or Papers provided in the work area - Management requested to reorder.
		Compliant at the time of this inspection	