



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 02, 2025

MÓR Meats
371 A Loring Drive, Happy Valley-Goose Bay, NL
Yearly Operation
For additional information on the Inspection process, please see:
[*https://www.gov.nl.ca/gs/inspections/*](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 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Jan 17, 2025 | Critical Item(s) | 302 - Food in Good Condition, Safe and Unadulterated | Corrected During Inspection Sample trays must be removed. |
| Food - Annual Inspection Feb 12, 2024 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Jan 12, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Egg and cheese cooler not holding food safe temperatures - power was increased, temperature dropped below 4 degree Celsius. |
| | Non-Critical Item(s) | 601 - Food contact surfaces properly constructed or located, acceptable material | Cutting board getting worn down. |