



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 20, 2026

Hartery's Family Restaurant
109 Main Street, Stephenville, 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 Jan 19, 2026	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Ice machine to be cleaned more often, every 3 months
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Shelves under cook preparation area to be cleaned
Food - Routine Inspection Jul 24, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Roast not being cooled in appropriate manner- item discarded
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer to be placed in buckets with cloths, not just soap and water -CDI
Food - Annual Inspection Jan 08, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 24, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Frozen meats to be labeled



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Complaint/Demand Insp. May 24, 2024		Compliant at the time of this inspection	