



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 19, 2025

Star Variety
683 Main Road, Jeffreys, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Sep 09, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Apr 29, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 23, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 24, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Soup to be cooled on counter for no longer than 2 hours then refrigerate-items discarded.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen counter to be repaired
Food - Annual Inspection Oct 11, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sinks to be accessible at all times-cart removed