



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 14, 2025

Valley Variety Ltd.
T.C.H. , Doyles, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Oct 15, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Apr 24, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No paper towels at handwashing sink. This was controlled during inspection.
Food - Annual Inspection Oct 23, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Please perform maintenance on walk in freezer. Temperature reading only -8 degrees Celsius. Minimum freezer temperature should be -18 degrees Celsius
Food - Routine Inspection May 08, 2024		Compliant at the time of this inspection	