



**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](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 <b>Oct 15, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Apr 24, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> No paper towels at handwashing sink. This was controlled during inspection.
Food - Annual Inspection <b>Oct 23, 2024</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Please preform maintenance on walk in freezer. Temperature reading only -8 degrees Celsius. Minimum freezer temperature should be -18 degrees Celsius
Food - Routine Inspection <b>May 08, 2024</b>		Compliant at the time of this inspection	