



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - May 03, 2016

**Hare Bay Variety**  
**Main Street, Hare Bay, BB, 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	Type	Compliance Item Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Apr 06, 2016</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 07, 2015</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Potato chip display located directly on the floor. Should use some form of separation.
Food - Routine Inspection <b>Apr 21, 2015</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Nov 04, 2014</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 16, 2014</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Ensure thermometer available in 'Marquis' cooler
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Ensure a continuous supply of paper towels and hand soap at sink in meat cutting room.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Oct 16, 2014</b>	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Remove damaged cans from shelves.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Must not store food items susceptible to water damage or pest infestation directly on the floor.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Must clean and sanitize meat slicer more frequently
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Meat slicer not maintained properly
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in staff washroom still not repaired
		801 - Proper location of thermometers and thermometers working accurately	Install thermometer in all refrigeration units