



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 07, 2025

Jackman's One Stop
200 Canada Drive, Harbour Breton, 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 - Routine Inspection Aug 29, 2025	Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2025	Compliant at the time of this inspection	
Food - Routine Inspection Jul 26, 2024	Non-Critical Item(s) 901 - Other Non-Critical Item	All food items must be stored up off the floor
Food - Annual Inspection Jan 31, 2024	Non-Critical Item(s) 502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Sanitizing step must be added to dishwashing. 3 step method - wash with soap, rinse under clear water, sanitize with approved sanitizer, then air dry.
	901 - Other Non-Critical Item	All items opened (ie/ bologna) must be dated, any opened items must be used or discarded within 3 days.