



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 27, 2026**

**J. Petite & Sons Ltd.
Main Road, English Harbour West, NL**

Yearly Operation

*For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Feb 16, 2026	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Open face meat cooler holding a bit high ~8-12C, ensure coolers are turned back/adjusted to hold 4C or below.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs are required daily for all coolers holding hazardous food items.
Food - Routine Inspection Sep 29, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring requires ongoing repairs
		801 - Proper location of thermometers and thermometers working accurately	Accurate Thermometers to be placed in coolers
		804 - Temperature logs maintained for refrigerated storage units	Record temperature logs accurately.
		805 - Completed Certified Food Safety Training?	Adequate number of employees to be trained with food safety.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 28, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring repaired in areas, continue to repair ongoing.
Food - Routine Inspection Oct 07, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Butter stored on floor at room temperature. Hazardous foods must be stored in cooler/cold holding.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring throughout store is in poor condition. Replace or repair to create smooth, impervious, easy to clean surface.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips on site expired, replace
		804 - Temperature logs maintained for refrigerated storage units	Keep up on daily temperature logs, a week behind at time of inspection