



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 01, 2026**

**Eddy's Service Ltd.
Mings Bight, 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 11, 2026	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	All refrigerators holding hazardous foods must remain below 4Â° Celsius at all times . Salad bar not holding proper temp. Rice thrown away.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	No hot water in washroom, must be repaired immediately.
Food - Annual Inspection Nov 24, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 05, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All potentially hazardous foods must be labeled with date and used within 72 hrs.
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Door must remain shut at all times. If doors are open then screens must be self closing. Premise is hot in the summer, recommend air conditioning.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for refrigerators where hazardous foods are stored.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Apr 16, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Nov 29, 2024	Non-Critical Item(s)	703 - Food handlers properly attired	Hair nets must be worn in Kitchen.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips must be used to ensure chlorine conc. is correct.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained regularly.
		805 - Completed Certified Food Safety Training?	At lease one person per shift must have food safety training.