

Definitions

Critical Items: Issues that must be addressed at the time of the inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in the closure of the establishment.

Non-critical Items: Issues that must be addressed before the next routine inspection, or by a date specified by the inspector. Failure to comply with any time limits for corrections specified may result in closure of the establishment.

Inspection Information

Food facilities are inspected to ensure compliance with the Food Premises Regulations under the *Food Premises Act*. Inspections help to determine if standard practices are being followed in a number of areas including general food handling and storage, equipment cleaning and disinfection, facility sanitation and employee hygiene.

Food premises inspection reports completed two (2) years prior to the current date will be available through this website. Reports prior to that date are available in hard copy from the relevant regional [Government Service Centre](#). Reports indicate what critical items and non-critical items were identified at the time of the inspection. Critical items are those violations of the Food Premises Regulations which, if left uncorrected, are more likely than other violations to directly contribute to food contamination or food-borne illness. They are normally corrected at the time of inspection. Non-critical items are generally preventative in nature and are usually given a period of time for compliance.

For the purposes of this online resource, all licenced food premises are included in these listings.

The information posted on this website is valid only at the time the inspection was made. Reports will be posted on a monthly basis. Readers are cautioned against interpreting the status of a particular facility based on only one inspection report.

Inspection Frequency

The minimum number of times that a food premises should be inspected per year is based upon the relative level or degree of risk that is associated with an assessment of the types of foods, nature of food preparation, characteristics of population

served, volume of food produced, level of food safety training, equipment and facility condition and finally, compliance history. The frequencies are:

- Four times a year for high risk food establishments,
- Up to two times a year for medium risk food establishments,
- Not less than once every 2 years for low risk food establishments, and
- Additional inspections as necessary to ensure:
 1. Correction of non-compliance items with the Food Premises Regulations,
 2. Investigation of food-borne illnesses and food-borne outbreaks,
 3. Investigation of consumer complaints, and
 4. Action on a food recall.

Should you have any questions about this online resource, or food premises inspections in general, please contact your nearest Government Service Centre.

Government Service Centres

Mailing Addresses and Locations (Alphabetically)

Address	Phone	Fax	Hours (Mon. — Fri)
Clarenville 8 Myers Avenue Suite 201 A5A 1T5	(709) 466-4060	(709) 466-4070	8:30 AM to 4:00 PM ¹ 9:00 AM to 4:00 PM ²
Corner Brook Mount Bernard Avenue Sir Richard Squires Building A2H 6J8	(709) 637-2204	(709) 637-2681	8:30 AM to 4:30 PM ¹ or 4:00 PM ²
Gander Fraser Mall 230 Airport Blvd. P O Box 2222 A1V 2N9	(709) 256-1420	(709) 256-1438	8:30 AM to 4:30 PM ¹ or 4:00 PM ²
Grand Falls-Windsor 3 Cromer Avenue Provincial Building A2A 1W9	(709) 292-4206 or 292-4259	(709) 292-4149	8:30 AM to 4:30 PM ¹ or 4:00 PM ²
Harbour Grace 7-9 Roddick Crescent PO BOX 512 A0A 2M0	(709) 945-3107	(709) 945-3114	9:00 AM 4:00 PM

Address	Phone	Fax	Hours (Mon. — Fri)
Happy Valley-Goose Bay 2 Tenth Street PO Box 3014 Station B A0P 1E0	(709) 896-5428	(709) 896-4340	8:30 AM to 4:00 PM ¹ 9:00 AM to 4:00 PM ³ (Closed for lunch 12:00-1:00pm)
Mount Pearl 149 Smallwood Drive PO BOX 8700 A1B 4J6	(709) 729-2860	(709) 729-2071	8:30 AM to 4:30 PM ¹ or 4:00 PM ²
<p>Please Note: Business hours and counter service hours may vary at some locations. Also note that all services are not available at every location. It is advisable to call ahead to confirm the hours of operation and the availability of services.</p>			

¹ September to mid-June (Counter Service 8:30 AM - 4:00 PM)

² Mid-June to mid-September (Counter Service 8:30 AM - 12:30 PM — 1:30 PM - 4:00 PM)

³ Mid-June to mid-September