



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - September 13, 2025**

**Marystow Retirement Centre**  
**66 Mount Vincent Cres., Marystow, 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	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Sep 05, 2025</b>	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Missing light covers- should be repaired/replaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Dining table covers- need to replaced to ensure effective cleaning.
		801 - Proper location of thermometers and thermometers working accurately	Appropriate temperature should be monitored and entered in the temperature log.
		901 - General sanitation	Chairs in the dining area should be cleaned more often. Storage cupboards in the kitchen needs to cleaned often.
Food - Routine Inspection <b>Mar 04, 2025</b>	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	One of the light covers is missing in the kitchen. Should be corrected to prevent any physical contamination
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor near exit door in the kitchen is again stating to rip off. Need to temporary plastered to prevent further damage. One of the freezers is damaged. Need to be replaced.

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Food - Routine Inspection <b>Mar 04, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	All the cupboards where utensils are stored needs to be cleaned & sanitized.
Food - Follow-Up Inspection <b>Sep 27, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	3 Freezer doors were not closing completely. Need to be defrosted, repaired or replaced to avoid future failure.
Food - Annual Inspection <b>Sep 24, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<p><b>Corrected During Inspection</b></p> <p>Hand washing sinks in the kitchen and washrooms were not supplied with soap. Paper towels were not placed in the dispenser to avoid cross contamination.</p>
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen floor near the exit door was damaged. Need to be replaced or repaired to ensure effective cleaning and sanitation.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the kitchen refrigerator for effective monitoring of temperature. Thermometer in the walking cooler should be replaced with a working thermometer.
Food - Routine Inspection <b>Mar 20, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Racks and floors in the walk-in cooler were rusty during the time of inspection. Should be repaired or replaced to prevent cross contamination.

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	<b>Type</b>	<b>Code - Description</b>	
Food - Routine Inspection <b>Mar 20, 2024</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Window screen in the kitchen was damaged, should be repaired for proper protection from insects and vermin.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer was not present in the kitchen refrigerator. Thermometer should be made available for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips were not available during the time of inspection. Bleach test strips should be made available to ensure proper concentration of sanitizing mixture.
Food - Annual Inspection <b>Oct 05, 2023</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels should be used from dispenser to prevent cross contamination. To be done immediately.