



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 17, 2023

Dominion Store #922
150 Old Placentia Road, Mount Pearl, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 03, 2023	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Chili in hot holding at 31.8C, disposed to waste immediately. Food products in hot holding must be at 60C (140F) or higher.
		108 - Proper Thawing Procedures for Frozen Food	Frozen seafood thawing in stagnant water at 27.6C for an undetermined amount of time, disposed to waste immediately. Thaw frozen seafood overnight in the cooler (bottom shelf) or use the correct cold running water method. Do not thaw food in stagnant water.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Provide adequate lighting in the walk-in meat cooler.
Food - Annual Inspection Mar 31, 2023	Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Bakery: Thoroughly clean behind the proofers and under shelving. HMR: Clean the ceiling of grease and debris, or replace this area of ceiling. Customer Service: Repair the ceiling leaks, then replace the water damaged ceiling tiles.
		101 - Cold holding temperatures <= 4 degrees celsius	Sushi display cooler at 12C. Operator instructed to dispose all the food products to waste immediately. Service the cooler and do not store perishable food in the unit till it consistently holds temperature at 4C (40F) or less.



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Food - Annual Inspection Mar 31, 2023	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Large amounts of ice built up inside the main warehouse walk-in freezer. Remove the ice build-up, service the unit if needed, and do not leave the walk-in freezer door left open for long periods.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in several departments: HMR, meat and warehouse dairy cooler. Thoroughly clean these areas. Replace the broken floor tiles in the walk-in meat cooler.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.