



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - April 30, 2025**

**Dominion Store #924**  
**55 Stavanger Drive, St. John's, 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 - Routine Inspection <b>Mar 17, 2025</b>	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Carts/trolleys throughout facility to be painted or made to be easily cleanable surfaces.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floors to be cleaned in walk in. Food shelves to be cleaned throughout store. Bakery carts to be cleaned.
		901 - Other Non-Critical Item	Raw chicken storage shelf to be stored away from Ready to eat foods. one improperly labelled chemical bottle observed.
Food - Annual Inspection <b>Aug 26, 2024</b>	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwashing sinks were inaccessible at multiple locations.
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products must be properly labelled with dates.
		502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Follow the manual dishwashing procedure: wash, rinse, and sanitize.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Feb 28, 2024</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	prep table in bakery to be removed. unsatisfactory condition.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	bakery requires cleaning and renovation as discussed.
Food - Annual Inspection <b>Jan 31, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand washing stations obstructed in the salad and bakery departments. Hand washing stations must be unobstructed and free for hand washing at all times.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Replace the damaged cover on the overwrap machine (Meat Department). Repair the water leak from the damaged proofer (Bakery Department).
		702 - Non-food contact surfaces properly constructed, in good repair and clean	A deep cleaning is required in the bakery department and inside the produce walk-in cooler. Repair any areas of damaged flooring throughout the store. Repair the ceiling issues in the C-Shop.
		901 - Other Non-Critical Item	All food products must be stored 6" off the floor.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 31, 2024</b>	Non-Critical Item(s)	901 - Other Non-Critical Item	Provide a new soap dispenser in the bakery department.