



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 30, 2023

Dominion Store #923
Conception Bay Hwy., Long Pond, 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 Mar 29, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Grease vents to be cleaned.
Food - Annual Inspection Oct 15, 2022	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Light in meat room requires cover for event of potential breakage.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Suspect mold growth on freezer door requires remediation in an approved, safe technique.
Food - Routine Inspection Feb 28, 2022	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Expired foods must be removed from shelf before date indicated.
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Vents above fryer to be cleaned. Grocery walk-in freezer requires defrosting.