



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - November 06, 2024

**Coleman's Food Centre #12**  
**370 Newfoundland 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 - Annual Inspection <b>Nov 04, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All scoops must be kept outside of food products. All food items must be stored in food-grade containers, at least six inches off the floor.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout in the Bakery.
Food - Routine Inspection <b>Feb 12, 2024</b>	<b>Non-Critical Item(s)</b>	602 - Hot and Cold water available, adequate pressure	Adjust water temperature of hand wash sinks to luke warm.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean vent covers in walk in cooler (bakery).
Food - Annual Inspection <b>Nov 10, 2023</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Coil hose in meat department so that's it's not in contact with floor.