



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 04, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection 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.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout in the Bakery.
Food - Routine Inspection Feb 12, 2024	Non-Critical Item(s)	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 Nov 10, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Coil hose in meat department so that's it's not in contact with floor.