



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 14, 2025**

**Milltown's Freshmart**  
**306 Main Street, Milltown, 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>Nov 10, 2025</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer.
Food - Annual Inspection <b>Mar 28, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none"><li>- Walk in freezer requires scraping/painting, especially on ceiling</li><li>- Above counter/cash requires repair</li></ul>
		901 - Other Non-Critical Item	All foods must be stored up off the floor. Shelving required on floors in walk in freezer.
Food - Routine Inspection <b>Feb 10, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ready to eat foods cannot be stored next to or with raw food items. Must be addressed, this is a repeat item. <ul style="list-style-type: none"><li>- smiths sandwiches stored with eggs and raw meats in open face cooler</li><li>- cheese stored with meats un meat department walk in cooler</li></ul>
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Open face meat cooler to be repaired or replaced
		702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none"><li>- Walk in freezer requires scraping/painting</li><li>- Above counter/cash requires repair</li></ul>

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<b>Inspection Type and Date</b>	<b>Compliance Item</b>		<b>Observations and Corrective Actions</b>
	<b>Type</b>	<b>Code - Description</b>	
Food - Routine Inspection <b>Feb 10, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	All food must be stored up off floor, cannot be stored directly on floor. Walk in beer cooler and walk in freezer in meat department.
Food - Annual Inspection <b>Mar 26, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Ready to eat items must be stored away from raw hazardous food items. Salads cannot be stored in the meat case.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none"> <li>- Any stained ceiling tiles to be replaced</li> <li>- Ceiling in walk in freezer must be cleaned/scraped and primed/painted (Repeat item must be adhered to)</li> <li>- Ceiling above checkout in process of being repaired, must be completed</li> </ul>