



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 05, 2025

St. Alban's Clover Farms
13 Cormier Avenue, St. Alban'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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 03, 2025	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure all departments are following proper dishwashing method - wash with soap, rinse with water, sanitize, air dry
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk-in cooler in meat department requires resurfacing
		803 - Chemical Test Kits and/or Papers provided	Ensure all departments have their own set of test strips for sanitizer
Food - Annual Inspection Feb 17, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk in cooler in meat department requires resurfacing of floor
Food - Routine Inspection Oct 15, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk in cooler in meat department requires flooring be resurfaced. All stained ceiling tiles to be replaced
Food - Annual Inspection Feb 08, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	- Walk in meat department floor requires refinishing - Any stained ceiling tiles to be replaced