



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 08, 2025**

**Winsor's Fresh Foods**  
**Wesleyville, 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>Oct 21, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling & fan in walk in deli cooler in need of cleaning - dirt/dust build up
Food - Routine Inspection <b>Apr 15, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling & fan in walk in deli cooler and meat room cooler in need of cleaning -
Food - Annual Inspection <b>Oct 22, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Apr 16, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling in walk in cooler in need of cleaning
		901 - Other Non-Critical Item	Food safety course required by one staff per shift in food preparation area