



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 26, 2024**

**Dominion Store #928**  
**17 Cromer Avenue, Grand Falls-Windsor, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Oct 25, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwashing sink in bakery department requires attention : not draining properly, and taps not secure. All handwashing must take place in designated handwashing sinks only.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Prep table cutting boards in deli department require resurfacing or replacement.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in walk-ins to be cleaned on regular basis, including underneath shelving
		803 - Chemical Test Kits and/or Papers provided	Test strips required for bakery department.
Food - Routine Inspection <b>Mar 15, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Salad bar to be repaired in deli department
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk-in freezers flooring to be cleaned regularly



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Mar 30, 2023</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	- Cutting boards on prep coolers in deli requires re-planing or replacing - Chill case in deli requires repair
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Metal Sheeting on door into walk in cooler in produce requires repair
Food - Routine Inspection <b>Jan 31, 2023</b>		Compliant at the time of this inspection	