



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 12, 2025

J & E Groceteria
25 Main Street, Badger, 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 - Annual Inspection Mar 10, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Feb 12, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 27, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	All potentially hazardous foods must be held at 4 degrees Celsius or less. Food holding at 10 degrees for couple weeks even after reviewing temp logs. food discarded
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Tubing/covers required for lights
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor requires repair/replacement
Food - Routine Inspection Sep 20, 2023		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 29, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cold holding at 10C, must be 4C or less if food is potentially hazardous.
		803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer