



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 17, 2025

Yarn's Store Limited
1 Yarns Lane, Mose Ambrose, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 15, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in poor condition, to be resurfaced to create smooth, impervious easy to clean surface. Bare wood unacceptable.
		805 - Completed Certified Food Safety Training?	Food safety courses are expired, must be renewed. Forward updated certificates.
		901 - Other Non-Critical Item	All sliced items onsite require dates labelled. 3-day maximum holding time in cooler.
Food - Annual Inspection Jan 20, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring must be repaired, repeat item to be addressed. Must be smooth, impervious, easy to clean surface; no raw wood allowed.
Food - Routine Inspection Jul 04, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Knives in food preparation area must be kept in sanitary container, cannot be stored between wall and countertop - this area cannot be cleaned/sanitized.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	- Flooring to be re-finished, rough condition in areas, no raw wood allowed - must be smooth, impervious, easy to clean surface. - Any stained ceiling tiles to be replaced



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 04, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	All items that are re-packaged or items prepared on site must be dated. Maximum holding times of 3 days in cooler.
Food - Compliance Inspection Jan 22, 2024		Compliant at the time of this inspection	