



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

M.T Distributer Ltd.
3 Cartwright Street, 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

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|---|---------------------------------|--|---|
| | Type | Code - Description | |
| Food - Annual Inspection Aug 27, 2025 | Critical Item(s) | 402 - Food Contact Surfaces Cleaned and Sanitized | Corrected During Inspection no sanitizer mixed up during inspection (CDI) |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | cookie sheets, spatula and meat slicer all require sanitizing after each use |
| Food - Routine Inspection Dec 03, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Evidence of water damaged ceiling tile. Identify source of problem repair and replace damaged tile Extra cleaning in back room esp around water tank. |
| | | 803 - Chemical Test Kits and/or Papers provided | Chlorine test strips required before cutting more meats |
| Food - Compliance Inspection Jul 31, 2024 | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | chemical test strips required |
| | | 804 - Temperature logs maintained for refrigerated storage units | temperature logs to be maintained daily |