



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