



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 11, 2025

Prime Choice Meats

Main Road , St. Bernard's-Jacques Fontaine, 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 - Routine Inspection Mar 05, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Bar soap should not be used for handwashing. This is to prevent cross contamination and to ensure effective handwashing.
		401 - Food Separated and Protected	Eggs should be always kept in the lower shelf of refrigerator to avoid cross contamination. All food should be kept 6 inches off the floor.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Meat in the freezer was not covered or sealed. All meat should be properly covered to maintain meat quality and to prevent cross contamination.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	The tin foil cover in the wrapping machine should be removed to prevent physical contamination & to ensure effective cleaning.
Food - Follow-Up Inspection Aug 22, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jul 02, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Meat slicers were not cleaned or sanitized after use. Meat slicers should be cleaned and sanitized with bleach after each use to prevent the growth of bacteria.



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Food - Annual Inspection Jul 02, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Bleach test strips should be always made available to ensure proper beach concentration.
Food - Routine Inspection Oct 27, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Jun 14, 2023		Compliant at the time of this inspection	