



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 22, 2025

Sea Coast Ventures Convenience Store & Gas Bar
Main Hwy., Lawn, 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 Feb 19, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jul 25, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ice cream machines components should be washed, rinsed and sanitized with food grade sanitizer to prevent or reduce bacterial contamination.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained for all refrigerators containing potentially hazardous food.
		901 - Other Non-Critical Item	Bologna sausages were cut and packed from home. All the food items should undergo cutting and packing from the licensed facility.
Food - Annual Inspection Jun 16, 2023		Compliant at the time of this inspection	