



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 08, 2026**

**Subway**  
**76D Manitoba Drive, Clarenville, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 06, 2026</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Meatball temperature was less than 60 degree celsius during inspection (Noted 51.2 degree celsius)
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Sanitizer solution concentration should be maintained at or above 200 ppm: check concentration often
	<b>Non-Critical Item(s)</b>	605 - Adequate lighting; lighting protected	Light covers missing. Need to corrected to prevent physical contamination
		805 - Completed Certified Food Safety Training?	Food safety course should be completed
Food - Routine Inspection <b>Jun 25, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Temperature of the walk-in cooler was showing temperature > 4°C (8°C). All the potentially hazardous food moved to different cooler.
		106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Temperature of the coolers were not being monitored regularly. Need to monitored regularly

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Food - Routine Inspection <b>Jun 25, 2025</b>	Type <b>Non-Critical Item(s)</b>	Code - Description	Observations and Corrective Actions
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towel dispenser in women's washroom is not working. Need to be fixed to ensure effective hand washing.
		605 - Adequate lighting; lighting protected	All lights should have light covers to prevent any physical contaminations.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Sandwich coolers upfront needs cleaning to prevent cross contamination
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained regularly
		805 - Completed Certified Food Safety Training?	
Food - Annual Inspection <b>Nov 05, 2024</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor tile near the exit door is damaged and broke. Should be replaced or repaired to ensure effective cleaning and to avoid tripping hazards.

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Food - Annual Inspection <b>Nov 05, 2024</b>	Type <b>Non-Critical Item(s)</b>	Code - Description	Observations and Corrective Actions
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be maintained and monitored in the cooler, containing milk products.
		805 - Completed Certified Food Safety Training?	At least one staff in each shift should complete a food safety course and the certificates should be documented in the premises to review during inspection.
		901 - Other Non-Critical Item	Single-use paper towels should be always placed in a dispenser to prevent cross-contamination.
Food - Follow-Up Inspection <b>Jul 02, 2024</b>	Compliant at the time of this inspection		
Food - Routine Inspection <b>May 27, 2024</b>	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Walk-in cooler was showing temperature more than 4-degree Celsius. Foods should be maintained under 4-degree Celsius in coolers always to prevent spoilage.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces were not sanitized after cleaning. It should be cleaned and sanitized after each use to prevent contamination.



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Food - Routine Inspection <b>May 27, 2024</b>	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Dust builds up on top of roof near sandwich station. Cleanup required.