



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 13, 2024

Port Rexton Foodstop
Cabot Highway, Port Rexton, 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 Nov 01, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Food contact surfaces need to be cleaned and then sanitized after every use. Bologna cutting machine needs to be sanitized after each use with sanitizer with concentration of 9:1 (water: bleach).
Food - Routine Inspection Apr 26, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jun 27, 2023	Critical Item(s)	303 - Food Properly Labeled	All perishable food items that are prepared in store shall be labelled with the date prepared.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required in all refrigerators containing perishable food items to ensure the temperature is maintained at 4 degrees Celsius or less.
		804 - Temperature logs maintained for refrigerated storage units	Twice daily temperature checks recommended for refrigerated units containing perishable food items.
Food - Routine Inspection Mar 08, 2023	Critical Item(s)	303 - Food Properly Labeled	Ensure potentially hazardous foods prepared in store are labelled with the date prepared or discard by date.



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Food - Routine Inspection Mar 08, 2023	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Probe thermometer required to verify internal cooking temperature for hazardous foods.
		803 - Chemical Test Kits and/or Papers provided	Chlorine test strips required to verify sanitizer concentration at 100ppm.