



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 18, 2025

Temple's Foodmart
Normans Cove, 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 Sep 12, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing soap and paper towels should be always made available in the icecream machine section.
Food - Annual Inspection Mar 26, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food items should be kept 6 inches off the floor both in walk-in freezer and cooler.
Food - Routine Inspection Oct 16, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jan 12, 2024		Compliant at the time of this inspection	