



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - April 15, 2025**

**Clareville Co-op**  
**238 Memorial Drive, Clareville, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Apr 09, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Mostly low risk items but cleaning and adjusting of equipment undertaken
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Remove items from handwashing sink to keep accessible
Food - Routine Inspection <b>Oct 31, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> No sanitizers were present at produce section during inspection. Test strips along with sanitizers needs to be present for effective cleaning.
		<b>Non-Critical Item(s)</b>	
		502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All equipments needs to be washed, rinsed and sanitized with proper concentration of sanitizer being used.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs need to be maintained in all departments of food premises. These are important to check the food safety of food in coolers and freezers.
Food - Annual Inspection <b>Mar 15, 2024</b>		Compliant at the time of this inspection	