



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 05, 2025

A & J Mini Mart
, Terrenceville, 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 Type | Code - Description | Observations and Corrective Actions |
|--|---------------------------------|---|--|
| Food - Routine Inspection Mar 28, 2025 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Oct 18, 2024 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Feb 23, 2024 | | Compliant at the time of this inspection | |
| Food - Annual Inspection May 16, 2023 | Critical Item(s) | 302 - Food in Good Condition, Safe and Unadulterated | Out-dated food in large walk-in cooler at the time of inspection. Food was thrown out. Cooler must be emptied and deep cleaned. |
| | | 404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam. | All Chemicals must have correct labels. Spray Bottles were not labeled at the time of inspection. |
| | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | Test strips required for bleach to ensure it is mixed to proper concentration. |