



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 30, 2025

Sobey's Store #552

69 Manitoba Drive, Clarenville, 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 Jul 29, 2025	Non-Critical Item(s)	901 - Prevention of cross connection	The water discharge pipes in the janitor sinks should not be left in the sink to prevent cross connection hazard.
Food - Annual Inspection Dec 16, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towels were not available in one of the washrooms. Should be always supplied to ensure proper handwashing.
		401 - Food Separated and Protected	Corrected During Inspection Separate cutting boards should be used for precut and cut vegetables and fruits to avoid cross contamination.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	All coolers should always contain thermometer for accurate monitoring of temperature. The thermometers which are not working should be replaced with working thermometer.
Food - Routine Inspection Mar 26, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Aug 03, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Meat cutting room is not as cold as it should be to prevent bacteria growth on meat cutter. Adjust temperature