



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

Warren's Store
, Grand Bank, 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 Aug 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 27, 2024	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food in the freezer should be properly sealed and stored off the floor to maintain its quality and to prevent any contamination. Freezer need through cleaning and arrangement.
		704 - Adequate protection from vermin and insect pests	All the doors should be properly sealed and always closed to prevent the entry of insects into the meat room.
		804 - Temperature logs maintained for refrigerated storage units	Temperatures in the temperature logs were entered incorrectly. All coolers should be properly labelled in the log sheets and should enter correct temperature to ensure proper monitoring of temperature.
Food - Annual Inspection Feb 20, 2024	Critical Item(s)	401 - Food Separated and Protected	Several boxes containing food were on the floor in the display area, storage room, in refrigerator and in Freezer. All items should be stored 6 inches off the floor to protect it from physical, chemical and biological contamination.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 20, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces in the meat cutting room, especially meat cutter and slicer where not cleaned or sanitized when not in continuous use. Food contact surfaces should be regularly cleaned and, sanitized with bleach solution at a concentration greater than or equal to 100 ppm to reduce bacterial growth.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Meat stored in the freezer where not properly wrapped. Meat should be properly wrapped in airtight packaging to maintain its quality and to protect it from physical, chemical and biological contamination.
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Food - Routine Inspection Sep 23, 2023		Compliant at the time of this inspection	