



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 25, 2025

Central Video Foodtown
Main Street, Burin Bay Arm, 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 - Annual Inspection Jul 23, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jan 31, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Sep 11, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jul 26, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Meat slicers, cutting boards and other equipment in meat room were not thoroughly cleaned or sanitized at the time of inspection. Should be thoroughly cleaned and sanitized after each use to prevent physical and biological contamination.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food in the walk-in freezer and cooler should be stored 6 inches off the floor to prevent physical, chemical and biological contamination.