



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jul 23, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 31, 2025</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Sep 11, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jul 26, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> 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.
	<b>Non-Critical Item(s)</b>	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.