



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

**Clarenville Orange Store**  
**134B Trans Canada Highway, Clarenville, 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		
	Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Apr 10, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Hot holding unit not maintained at >60 C. Made adjustments. Labelling and temperature logs to be initiated.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Some temperature logs completed but not up to date. Responsible staff off on leave but advised all staff to complete logs where required.
Food - Routine Inspection <b>Dec 16, 2024</b>	Compliant at the time of this inspection		
Food - Annual Inspection <b>Mar 25, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Increase temperature in hot holding unit or label products placed in unit for 2 hour disposal.