



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Apr 10, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hot holding unit not maintained at >60 C. Made adjustments. Labelling and temperature logs to be initiated.
	Non-Critical Item(s)	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 Dec 16, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 25, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Increase temperature in hot holding unit or label products placed in unit for 2 hour disposal.