



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 14, 2026

GJM Enterprises Ltd
199 Main Street, Trinity Bay North, NL

Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 06, 2026	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Expired food items were observed in the coolers. Cracked eggs were being used, and poor-quality or spoiled produce was being offered for sale on the premises.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection The meat-cutting machine was not cleaned properly. It must be thoroughly cleaned and sanitized to ensure no meat particles remain on the slicer.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Utensils are not being sanitized after washing and rinsing.
		503 - Proper Storage of Frozen Food Items	All the frozen bakery items have frost buildup due to improperly closed freezer doors. The freezer door needs to be repaired, and all frost-covered products must be removed from the freezer.
		504 - Food storage containers not used for other purposes	Eggs were being transferred into old cartons, and eggs were found stored in cartons that were past their expiry date.
		506 - Equipment in good repair, cleaned and sanitized	Mold was observed under the meat walk in cooler racks, indicating the need for thorough cleaning. Blood stains were present on the walk-in cooler door and floor. The sanitizer bottles used for meat-grinding equipment were dirty, creating a risk of cross-contamination.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 06, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Damaged floors- needs replacement. Plastic strip curtains need to be cleaned every day. Meat display cooler racks are dirty needs to be replaced with easily cleanable surface to ensure effective cleaning
		704 - Adequate protection from vermin and insect pests	All the boxes on the floors needs to be off the floor and wall (back prep area) . Premises requires through cleaning.
		706 - Premises free of live birds and animals	Rodent droppings spotted in bakery area. All back prep area needed to be inspected thoroughly and cleaned adequately.
		801 - Proper location of thermometers and thermometers working accurately	Thermometers should be maintained is all coolers.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs should be maintained twice a day. (Cooler- 0-4°C)
Food - Annual Inspection Jul 17, 2025	Non-Critical Item(s)	901 - Flooring	Flooring needs to be repaired and patches needs to be done at certain places

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 05, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises have extensively damaged floors. Should be replaced as soon as possible to ensure proper cleaning and sanitation.
		801 - Proper location of thermometers and thermometers working accurately	All thermometers which are not working should be replaced with working thermometer for proper and accurate monitoring of temperature.
Food - Annual Inspection May 10, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	No temperature logs were observed during inspection. Maintain temperature logs for coolers containing hazardous foods.