



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

Collin's Convenience
14-16 Eldon Street, Fortune, 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 - Routine Inspection Aug 13, 2025	Non-Critical Item(s)	901 - Cleanliness	Cooler in kitchen needs deep cleaning once in a week.
Food - Annual Inspection Feb 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 27, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Pizza oven needs deep cleaning to remove food buildup to prevent bacterial growth and to promote adequate cleaning and sanitation of the equipment.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in the washroom was not placed in the dispenser. Should be always placed in the dispenser to prevent cross contamination and to promote adequate handwashing.
		801 - Proper location of thermometers and thermometers working accurately	Thermometers should be made available in the cooler behind the counter and in refrigerators in storage area to ensure proper monitoring of temperature.
Food - Annual Inspection Mar 27, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in the washroom and kitchen sink were not placed in the dispenser. Should be always placed in the dispenser to prevent cross contamination.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 27, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the refrigerator in storage room to ensure proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Bleach test strips should be made available to ensure proper concentration of sanitizing solution during manual dishwashing and cleaning.