



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 21, 2025

Northern Stores #154
Cartwright, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 18, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	A handwashing sink is required if making food items. It must be supplied with paper towels in a dispenser and liquid hand soap
		801 - Proper location of thermometers and thermometers working accurately	A thermometer is required at the cooler in the front.
Food - Annual Inspection Mar 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 23, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Walk-in Freezer: Rust on the fan grill - requires to either remove the rust and paint the grill or replace the grill
		805 - Completed Certified Food Safety Training?	Please have more people trained in food safety course - only manager trained who is not always therefore all hours of operation
Food - Annual Inspection Mar 06, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Dairy cooler not holding food safe temperatures - checked with both temperature gun and probe - food thrown-out.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Mar 06, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please have floors in the kitchen and warehouse cleaned - very dirty + have a cleaning schedule planned to prevent built-up of dirt in the warehouse.