



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 21, 2026

Coleman's Food Centre
127 Main Street, Stephenville, NL

Yearly Operation

For additional information on the Inspection process, please see:
[*https://www.gov.nl.ca/gs/inspections/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 20, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink for washing hands only - items removed (meat room)
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Bakery sink faucet to be repaired
Food - Follow-Up Inspection Sep 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 21, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cutting table in produce prep. area to be re-surfaced
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Green shelf in meat room cooler to be cleaned
Food - Follow-Up Inspection Feb 28, 2025		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 23, 2025	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food products to be stored 6 " off floor
		601 - Food contact surfaces properly constructed or located, acceptable material	Large surface cutting board in produce prep area to be replaced/re-finished
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in deli and deli cooler
Food - Routine Inspection Jul 30, 2024	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection Employees must change gloves when touching common touch surfaces.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in noted areas in deli, bakery and meat room.
Food - Annual Inspection Jan 23, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Garlic spread left at room temp, suppose to be refrigerated- item discarded