



**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/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 20, 2026</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Hand wash sink for washing hands only - items removed ( meat room)
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Bakery sink faucet to be repaired
Food - Follow-Up Inspection <b>Sep 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 21, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Feb 28, 2025</b>		Compliant at the time of this inspection	

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Food - Annual Inspection <b>Jan 23, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Jul 30, 2024</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	<b>Corrected During Inspection</b> Employees must change gloves when touching common touch surfaces.
	<b>Non-Critical Item(s)</b>	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 <b>Jan 23, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Garlic spread left at room temp, suppose to be refrigerated- item discarded