



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 01, 2025**

**Barnes' Store Limited**  
**Main Street, Trout River, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Oct 27, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 22, 2025</b>		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. <b>Jan 20, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Ensure food is properly labelled
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Ensure all cooling units have thermometers that are working accurately. CDI
Food - Annual Inspection <b>Oct 16, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cleaning required throughout
Food - Follow-Up Inspection <b>May 09, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Action plan received



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Complaint/Demand Insp. <b>Apr 30, 2024</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	Hands must be cleaned and properly washed
	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Adequate facilities to wash rinse and sanitize utensils and equipment
		604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities must be cleaned, supplied and operational
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floors walls and ceilings require repairs
		801 - Proper location of thermometers and thermometers working accurately	proper location of thermometers in cooling units
		901 - Other Non-Critical Item	Food safety training to be completed as required.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Feb 21, 2024</b>		Compliant at the time of this inspection	

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