



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 27, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 22, 2025		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. Jan 20, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Ensure food is properly labelled
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Ensure all cooling units have thermometers that are working accurately. CDI
Food - Annual Inspection Oct 16, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cleaning required throughout
Food - Follow-Up Inspection May 09, 2024	Non-Critical Item(s)	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. Apr 30, 2024	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Hands must be cleaned and properly washed
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Adequate facilities to wash rinse and sanitize utensils and equipment 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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Food - Routine Inspection Feb 21, 2024		Compliant at the time of this inspection	