



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - July 22, 2025**

**Barnes Store (New Location)**  
**93 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jul 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 21, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Adequate handwashing facilities must be supplied and accessible.
		401 - Food Separated and Protected	Raw potentially hazardous foods must be kept separate or below ready to eat foods.
Food - Annual Inspection <b>Jul 28, 2023</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Food safety training required.
		Compliant at the time of this inspection	