

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - October 28, 2023

Toya International Market 40 O'Leary Avenue, St. John's, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Complaint/Demand Insp. Oct 27, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Oct 18, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Premises operating bulk repackaging without a hand sink in the repackaging room. CDI - Repackaging discontinued until required equipment in place and approval given.
		302 - Food in Good Condition, Safe and Unadulterated	Some bulk products in open bags that are accessible to the public. CDI - Product relocated to locked freezer.
		303 - Food Properly Labeled	Incorrect information provided on beef product label. CDI - Product removed from sale until correct labelling can be applied.
		401 - Food Separated and Protected	Some bulk food & containers were stored directly on the floor. Scoops held inside product. Repackaging room to be provided with appropriate shelving and tables to permit off floor handling and storage. CDI - Repackaging discontinued until appropriate set up is provided and approved.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Maintain dishwashing area in a clutter free manner and provide drain rack for store use.



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Food - Annual Inspection Oct 18, 2023	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Maintain all food bags/containers closed and bulk food items inaccessible to the public.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Washroom is to be cleaned.
Food - Compliance Inspection Oct 25, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises to complete sealing of all bare wooden surfaces.
Food - Complaint/Demand Insp. Oct 11, 2022		Compliant at the time of this inspection	