



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 09, 2024

Arthur Foods
681 Topsail Road, 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	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 04, 2024	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Signs of activity observed. CDI - Droppings were removed during inspection, and the area cleaned and sanitized. Premises to obtain enhanced pest control services. Staff to monitor daily for signs of activity. Ensure processing entrance is maintained closed at all times.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure mechanical dishwasher sanitizing cycle is providing at least the minimum required chlorine concentration.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Record daily temperature checks in onsite logbook.
		704 - Adequate protection from vermin and insect pests	Ensure all staff are trained in rodent monitoring, device placement and action required when activity is noted. Seal all possible routes of entry (both ceiling & walls). Maintain processing door closed.
Food - Annual Inspection Mar 02, 2023	Compliant at the time of this inspection		
Food - Routine Inspection Oct 07, 2022	Compliant at the time of this inspection		