



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 02, 2024**

Bishop's Meats
199 Greelytown Road, Conception Bay South, 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 - Annual Inspection Jan 22, 2024	Critical Item(s)	401 - Food Separated and Protected	Fat trim to be used in ground meat must be placed in a food grade container.
		402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizer (i.e. 100 ppm bleach solution).
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Provide chemical test papers to verify concentration of sanitizing solution.
Food - Routine Inspection Aug 29, 2023		Compliant at the time of this inspection	
Food - Compliance Inspection May 12, 2023	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Install hand wash sink in food preparation area. In the interim continue using other available sink.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Food safety certification course required for at least one person per shift.