



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 22, 2024**

**Warren's Store
Grand Bank, 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 Feb 20, 2024	Critical Item(s)	401 - Food Separated and Protected	Several boxes containing food were on the floor in the display area, storage room, in refrigerator and in Freezer. All items should be stored 6 inches off the floor to protect it from physical, chemical and biological contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces in the meat cutting room, especially meat cutter and slicer where not cleaned or sanitized when not in continuous use. Food contact surfaces should be regularly cleaned and, sanitized with bleach solution at a concentration greater than or equal to 100 ppm to reduce bacterial growth.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Meat stored in the freezer where not properly wrapped. Meat should be properly wrapped in airtight packaging to maintain its quality and to protect it from physical, chemical and biological contamination.
Food - Routine Inspection Sep 23, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Aug 25, 2022	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Large Freezer is having issues maintaining proper temps. Must be repaired asap