



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 23, 2024**

**Buy N Fly IGA #987
208 Humber Avenue, Labrador City, 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 01, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Please ensure food is not thawed out in open - Food kept in the cooler to thaw (was still frozen)
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cooler with sliding Door the cheese and meat section was not holding food safe temperatures - food moved to another cooler. Rest of the unit working fine - Management requested to have it checked and fixed.
Food - Routine Inspection Jun 21, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Jan 18, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The sanitizer strength used for sanitizing equipment - two strong.
		601 - Food contact surfaces properly constructed or located, acceptable material	Cutting boards in the Fish dept. need to be shaved down or replaced - numerous red and green disease;
Food - Routine Inspection Jul 14, 2022		Compliant at the time of this inspection	