



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 01, 2022**

**Campbell's Meats**  
**689 Water Street, 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](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 <b>Feb 24, 2022</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Provide a food-grade sanitizer onsite with test strips, for use on all food contact surfaces.
		602 - Hot and Cold water available, adequate pressure	Repair the sink hot water tap.
		804 - Temperature logs maintained for refrigerated storage units	Ensure temperature logs are maintained for all coolers and freezers onsite. Record temperatures at least twice a day.
		901 - Other Non-Critical Item	Install a soap dispenser at the hand sink in the meat room. Ensure the paper towel dispenser is stocked at all times.