

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - October 04, 2022

Kennedy's Store 16 Ancorage Road, Long Pond, 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 Type Code - Description | | Observations and Corrective Actions |
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| Food - Annual Inspection Aug 16, 2022 | .,,,,, | Compliant at the time of this inspection | |
| Food - Routine Inspection Nov 22, 2021 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Oct 05, 2021 | Critical Item(s) | 108 - Proper Thawing Procedures for Frozen Food | Foods being thawed at room temperature at time of inspection. Foods must be thawed safely. |
| | | 302 - Food in Good Condition, Safe and Unadulterated | Foods observed to be temperature abused. |
| | | 401 - Food Separated and Protected | Refrigerator improperly stocked. Raw meat must not be stored directly above or adjacent to ready-to-eat foods. |
| | Non-Critical Item(s) | 701 - Garbage and refuse properly disposed and facilities maintained | Food preparation area to be maintained in a sanitary condition at all times. Mold growth on exterior walls to be investigated and remediated safely. |
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