



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 11, 2019

Hillview Grocery
Main Road, Mount Carmel, 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 - Routine Inspection Jan 09, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Facility requires cleaning and organizing to facilitate cleaning of the store
Food - Annual Inspection Mar 01, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Items in store are not organized in a manner to facilitate cleaning of these areas
Food - Routine Inspection Oct 19, 2017	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Items are not organized in a manner to facilitate cleaning of these areas
		801 - Proper location of thermometers and thermometers working accurately	thermometer required for refrigerator
Food - Annual Inspection Mar 07, 2017	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Potentially hazardous foods must be maintained at 4 C or lower
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout store Items must be organized in a manner to permit proper cleaning of the store