



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - Apr 06, 2016

Anthony's Grocery
Station Road, Avondale, 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 Mar 18, 2016	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Meat slicer must be cleaned and sanitized on a regular basis.
Food - Routine Inspection Mar 31, 2015	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Meat slicer must be kept in sanitary manner.
Food - Annual Inspection Aug 13, 2014	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection meat slicer must be cleaned and sanitized at least every 4 hours.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	general cleaning required throughout premises.
		803 - Chemical Test Kits and/or Papers provided	Chemical test papers to be supplied at all times.
		901 - Other	All food to be stored at least 15 cm off of floor.