



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 14, 2020**

**B & W Meat Market 2003 Ltd.
112 Main Street, Grand Falls-Windsor, 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 - Follow-Up Inspection Mar 02, 2020		Compliant at the time of this inspection	
Food - Annual Inspection Feb 10, 2020	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Meat must be dated to ensure it is used within proper time period. Outdated product must be kept separate.
Food - Follow-Up Inspection Jan 29, 2020	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Grinder in walk in cooler must be fully taken apart and finished cleaned /sanitized before use.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Display cooler improved must ensure racks are taken out and painted
Food - Follow-Up Inspection Jan 28, 2020	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All products must be dated to ensure it is used in the appropriate time and before expiry dates.
		401 - Food Separated and Protected	Corrected During Inspection Wild Game must be kept separate from licensed meats.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection Jan 28, 2020	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cutting boards in back must be replaced or refinished. All food contact surfaces must be cleaned and sanitized. Back area cannot be used until cleaned and sanitized as well as meat grinder in walk in cooler.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Major cleaning is required throughout building. Display cooler must be cleaned and shelves must be repainted.
Food - Routine Inspection Aug 08, 2019	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cutting board must be used when cutting cheese new cutting board or resurfacing required in back of store meat grinder requires daily cleaning
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	major cleaning required in walk in cooler. non porous easy to clean surface required in walk in cooler display cooler must be cleaned and shelving refinished.
		801 - Proper location of thermometers and thermometers working accurately	thermometers must be present in all coolers
Food - Follow-Up Inspection Mar 14, 2019		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 07, 2019	Compliant at the time of this inspection	
Food - Follow-Up Inspection Sep 28, 2018	Compliant at the time of this inspection	
Food - Routine Inspection Sep 27, 2018	Compliant at the time of this inspection	