



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2023

Subway
76D Manitoba Drive, Clarenville, 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 Nov 07, 2023		Compliant at the time of this inspection	
Food - Routine Inspection May 18, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	No employees with food safety training. Ensure at least one employee on every shift has completed an approved food safety course.
Food - Annual Inspection Oct 26, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers were not maintaining proper temperatures. Repair person was called and coolers were fixed within a couple hours. Coolers must remain 4C or below to prevent bacteria growth.
Food - Routine Inspection Mar 08, 2022	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Large walk in freezer has a leak - causing a build up of ice on the floor. Please have repaired