



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - June 29, 2023**

**Port Rexton Foodstop**  
**Cabot Highway, Port Rexton, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Jun 27, 2023</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	All perishable food items that are prepared in store shall be labelled with the date prepared.
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers required in all refrigerators containing perishable food items to ensure the temperature is maintained at 4 degrees Celsius or less.
		804 - Temperature logs maintained for refrigerated storage units	Twice daily temperature checks recommended for refrigerated units containing perishable food items.
Food - Routine Inspection <b>Mar 08, 2023</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	Ensure potentially hazardous foods prepared in store are labelled with the date prepared or discard by date.
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Probe thermometer required to verify internal cooking temperature for hazardous foods.
		803 - Chemical Test Kits and/or Papers provided	Chlorine test strips required to verify sanitizer concentration at 100ppm.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Mar 23, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring throughout requires repair/replacement. (In front of cash, in aisles, in freezer area, etc.)