

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - October 07, 2023

GJM Enterprises Ltd 199 Main Street, Trinity Bay North, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection	Compliance Item		
Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Oct 04, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Sep 12, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fresh Produce Refrigerator were the meat is grinded does not have easily cleanable surface to acquire adequate sanitation. The walls of refrigerator should be replaced and should undergo deep cleaning.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log for refrigerators were not maintained. Temperature log should be maintained to protect hazardous food products.
Food - Annual Inspection Mar 13, 2023	Critical Item(s)	303 - Food Properly Labeled	Prepared foods that are perishable and not stored in their original container must be labelled with a preparation or best before date.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces in meat cutting area must be cleaning every 4 hours during continuous use.
Food - Routine Inspection Aug 25, 2022		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 **Dec 02, 2021**

Compliant at the time of this inspection