

## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 09, 2024

Glenbrook Lodge 105 Torbay Road, St. John's, 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 - Annual Inspection Mar 12, 2024    |                         | Compliant at the time of this inspection   |   |
| Food - Routine Inspection Mar 24, 2023   | Non-Critical<br>Item(s) | 506 - Equipment in good repair, cleaned and sanitized                                | Shelving in the walk-in cooler requires cleaning or replacement. Please advise.   |
|  |                         | 702 - Non-food contact surfaces properly constructed, in good repair and clean       | Cabinets in the dining area require resurfacing or replacement.   |
| Food - Annual Inspection<br>Sep 27, 2022 | Critical<br>Item(s)     | 108 - Proper Thawing Procedures<br>for Frozen Food                                   | Ground beef was thawing at room temperature. Did not require to be discarded. Controlled during the inspection.         |
|  |                         | 303 - Food Properly Labeled  | Deli meats were not date labelled. Products were discarded. Controlled during the inspection.                           |
|  | Non-Critical<br>Item(s) | 702 - Non-food contact surfaces<br>properly constructed, in good<br>repair and clean | A) Floors in the dish pit area require cleaning.     B) Please advise on the timelines for the cabinets to be repaired. |
|  |                         |  |   |



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| Inspection Type and Date               | Complian<br>Type        | ce Item<br>Code - Description  | Observations and Corrective Actions   |
|--|-------------------------|--|---|
| Food - Routine Inspection Jun 16, 2022 | Non-Critical<br>Item(s) | 506 - Equipment in good repair, cleaned and sanitized                          | Racking in the walk-in cooler/freezer has rust. Please clean or replace.  |
|  |                         | 702 - Non-food contact surfaces properly constructed, in good repair and clean | A) Paint is peeling in various places of the kitchen. B) Paint is peeling in the ladies staff bathroom. C) Cabinets require resurfacing or replacement. |