



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - August 05, 2023**

**Bonaventure Retirement Home Inc.**  
**57 Bonaventure Avenue, 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Aug 03, 2023</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Raw chicken must be thawed in an approved method to prevent potential hazards. Raw chicken disposed of during time of inspection to control potential hazards.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Range requires repair or replacement as to be smooth, impervious and easy-to-clean.
		901 - Other Non-Critical Item	Ensure that minimum food safety standards are met at all times.
Food - Routine Inspection <b>May 31, 2023</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Equipment must be smooth, impervious and easy-to-clean. Frying pan is in need of replacement. Cooler shelves require attention. Coolers require cleaning (May 31/23) Range damaged and requires repair/replacement as per manufacturer's specifications.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling damage in food storage room requires repair.
Food - Annual Inspection <b>Jan 24, 2023</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Ensure that eggs and bacon are stored separate from/below ready-to-eat foods to prevent potential contamination hazards. Foods moved during time of inspection to control potential hazards. Once opened, ensure that dry goods are placed in food grade containers for storage.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Nov 02, 2022</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	One cooler not in working order in kitchen. Repair or replace. In interim, ensure that cooler in use is used in optimal manner as to prevent food contamination. Dish washer must be in good working order. Repair or replace. Floor requires cleaning.
		803 - Chemical Test Kits and/or Papers provided	Chemical test papers required for monitoring sanitizer concentrations.
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	Ceiling damage requires repair in storage area in an approved, safe technique.
Food - Complaint/Demand Insp. <b>Oct 13, 2021</b>	<b>Critical Item(s)</b>	420 - Other Critical Items	Kitchen remediation in progress. Continue remediation in approved, safe technique.
Food - Follow-Up Inspection <b>Oct 13, 2021</b>		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. <b>Oct 12, 2021</b>	<b>Critical Item(s)</b>	420 - Other Critical Items	EHO visited premises in response to plumbing issue. Plumbing issue being repaired in an approved, safe technique. Kitchen to be remediated in an approved, safe technique. Food being provided from approved off-site location in interim.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Sep 16, 2021</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	Some labels now present. Ensure that all food items are labelled upon storage.
		401 - Food Separated and Protected	Eggs must be stored in a manner that prevents potential food contamination. Storage area organized during time of inspection to control hazard.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Counter in dining area requires repair/replacement where necessary.
		901 - Other Non-Critical Item	Food safety training required for staff that will be involved with food handling.
Food - Annual Inspection <b>Aug 20, 2021</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Foods require labels upon storage to ensure foods are kept as per storage guidance.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure that eggs are stored in a manner that prevents potential hazards.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection <b>Aug 20, 2021</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in dining/food areas. Regular cleaning schedules required for adequate cleaning.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs present. Ensure that all logs are maintained for adequate monitoring.
Food - Routine Inspection <b>Aug 20, 2021</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Cracked eggs disposed of during time of inspection.
		303 - Food Properly Labeled	<b>Corrected During Inspection</b> Foods require labels to ensure foods are kept as per storage guidance.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure that eggs are stored in a manner that prevents potential contamination of food products.