



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - May 14, 2024**

**Lakecrest Independent School**  
**58 Patrick Street, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Mar 05, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain daily temperature log book for refrigerators.
Food - Annual Inspection <b>Feb 23, 2023</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure the QUAT sanitizer is mixed fresh every day to 200 ppm concentration.
		502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Observed 0 ppm chlorine on the mechanical dishwasher sanitizer residual. Service the dishwasher to ensure a 100 ppm chlorine concentration. Switch to manual dishwashing until the unit is serviced.
Food - Routine Inspection <b>Nov 03, 2022</b>		Compliant at the time of this inspection	