



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 03, 2024**

**Cambridge Estates Inc. - Personal Care Home
64 Portugal Cove 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 Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Apr 01, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink in service area must be kept clear at all times and be used for hand washing purposes only. If coffee duties are to be carried out in service area, then additional sink must be installed for use.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Steamer requires repair to prevent potential hazards. Ensure enhanced sanitation in interim.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen cleaning required (01/04/24). Baseboard heater damage requires repair, ceiling tiles require replacement, and wall near hand wash sink requires repair as to be smooth, impervious and easy-to-clean.
Food - Annual Inspection Oct 26, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Hot-holding equipment requires investigation/ repair where necessary to ensure that equipment is in good repair.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required in food premises. Plaster and paint work in progress in dining room during inspection. Any exposed food items must be disposed of in an approved method to prevent potential hazards. Tables/ surfaces/ equipment must be cleaned and disinfected in approved methods prior to re-use to prevent potential hazards. Regular cleaning schedules should be maintained.
Food - Routine Inspection Oct 18, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ensure that walk-in cooler closure mechanism is in optimal working order. Ensure that sanitizer dispensing unit is in optimal working order.



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Food - Routine Inspection Oct 18, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Stained ceiling tiles require investigation/remediation.
Food - Annual Inspection Sep 21, 2022	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Ensure that wiping rags are stored in an approved method to prevent potential hazards.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ensure that walk-in cooler hardware is in optimal working order.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Stained ceiling tiles present in kitchen. This must be investigated and remediated in an approved, safe technique.