



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 23, 2024**

**St. Patrick's Mercy Home
146 Elizabeth 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*

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| | Type | Code - Description | |
| Food - Routine Inspection Feb 28, 2024 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | 1-Dishwasher area-repair and/or replace the weather stripping between the new flooring and the old flooring. 2-The floor requires repair by the walk in cooler in the vegetable processing area. 3-Develop a cleaning schedule for the food carts. |
| Food - Annual Inspection Jul 19, 2023 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Several containers of margarine left out at room temperature. |
| | | 303 - Food Properly Labeled | Label and time stamp all food items in the coolers and fridge. |
| Food - Routine Inspection Jun 16, 2022 | | Compliant at the time of this inspection | |
| Food - Annual Inspection May 03, 2022 | | Compliant at the time of this inspection | |