



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 15, 2024

Baltimore School
Main Road, Ferryland, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 15, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	sanitizer solution must be present at all times during operation.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	require test strips
		804 - Temperature logs maintained for refrigerated storage units	record temperatures daily
Food - Routine Inspection May 17, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Jan 05, 2023	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	moore cooler space required
Food - Routine Inspection May 24, 2022	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	fix broken coolers . no food storage at time of inspection.