



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 02, 2024**

**Little People's Workshop Main Kitchen
25 Mundy Pond 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 Jan 24, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizer pail required to store wiping cloths. Sanitizer to be 100 ppm bleach/water solution.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Confirm rinse cycle reaches proper temperature of 180 degrees Fahrenheit. Obtain high temperature dishwasher test papers.
		901 - Other Non-Critical Item	Reroute heat pump drain plug to bypass sink. Connect directly into drain pipe below sink.
Food - Annual Inspection Nov 06, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink must be accessible at all times.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Use sanitizing cycle on dishwasher.
Food - Routine Inspection Sep 15, 2023		Compliant at the time of this inspection	



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	Type	Code - Description	
Food - Routine Inspection Jul 27, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Mar 27, 2023		Compliant at the time of this inspection	
Food - Follow-Up Inspection Dec 19, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Continue with pest control measures and complete outstanding maintenance onsite. Send pest control operator reports to the officer after each visit.
Food - Annual Inspection Dec 15, 2022	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Observed large amounts of mice feces in the food dry storage room, and in the kitchen cupboards. Clean and disinfect areas of activity immediately.
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Inadequate pest control measures onsite.
Food - Routine Inspection Dec 14, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	The kitchen hand washing sink must be unobstructed and free for hand washing at all times.

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Food - Routine Inspection Dec 14, 2022	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Observed large amounts of mice feces in the dry storage room and in the kitchen. Increase pest control measures onsite. Clean all areas of mice activity and disinfect afterwards with bleach/water (1:4 ratio). Remove all excess equipment and debris. Do not store anything on the floor. All food must be stored 15cm (6") off the floor in covered containers. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access. Staff must monitor areas of mice activity twice a day (opening and closing). Clean and disinfect areas with any new activity, and notify pest control. Send the last six months of pest control reports to the officer immediately.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair the kitchen flooring, under the cooler.
		703 - Food handlers properly attired	Food handlers in the kitchen are required to wear hair covers.
		704 - Adequate protection from vermin and insect pests	Observed large amounts of mice feces in the dry storage room and in the kitchen. Increase pest control measures onsite. Clean all areas of mice activity and disinfect afterwards with bleach/water (1:4 ratio). Remove all excess equipment and debris. Do not store anything on the floor. All food must be stored 15cm (6") off the floor in covered containers. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access. Staff must monitor areas of mice activity twice a day (opening and closing). Clean and disinfect areas with any new activity, and notify pest control. Send the last six months of pest control reports to the officer immediately.



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Food - Routine Inspection Dec 14, 2022	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day.