



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

Alderwood Estates Retirement Centre
112-114 Harbour Road, Witless Bay, 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 Feb 08, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jul 11, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	center island in disrepair. consider replacement area in front of stove requires attention more shelves required in walk in cooler.
Food - Annual Inspection May 29, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	store food products 6inch off the floor.
Food - Routine Inspection Mar 06, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Feb 13, 2023	Non-Critical Item(s)	504 - Food storage containers not used for other purposes	more storage in premises required
		606 - Adequate mechanical ventilation	stove fan requires cleaning

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 13, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	repaint kitchen cabinets floors require transition strips remove fans
Food - Routine Inspection Sep 20, 2022	Non-Critical Item(s)	504 - Food storage containers not used for other purposes	better storage required in cooler.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	change out shelving units next to stove. more shelves required in dishwash area. repaint cabinets.
Food - Annual Inspection May 05, 2022	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Walk in cooler storage unsatisfactory. Require more shelving.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Required to install a permanent hand wash sink.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Due to renovations the following is required: Paint wall Transition strip the floor Patch up holes Remove broken lights