



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 27, 2023

Tot's Learning Center
23 Durango Drive, Paradise, CB, 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 - Annual Inspection May 29, 2023		Compliant at the time of this inspection	
Food - Follow-Up Inspection Oct 20, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	No one on site with food safety certification. Please send completed certificates to me. All other items from previous inspection have been corrected.
Food - Routine Inspection Sep 22, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	No pump soap at kitchen sink during inspection - dispenser placed during inspection
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Kitchen bleach is too strong (for food contact surfaces) please use test papers to verify 100ppm
		801 - Proper location of thermometers and thermometers working accurately	Ensure to get proper working thermometer for the cooler and log the temp
		901 - Other Non-Critical Item	At least one person on site needs their food safety certificate. Lock chemical cupboard



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Apr 12, 2022	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure to use 100ppm bleach on food contact surfaces/ dishes
		801 - Proper location of thermometers and thermometers working accurately	Please get new thermometers (band type) for all fridges and freezers
		901 - Other Non-Critical Item	Lock chemical cupboard
		901 - Other Non-Critical Item	Please ensure at least one person on site has their food safety certificate
Food - Routine Inspection Aug 17, 2021		Compliant at the time of this inspection	