



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 17, 2024

Bishops Gardens Seniors Living
190 Pennywell 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Apr 16, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 08, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 06, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Apr 20, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 15, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Dec 12, 2022	Critical Item(s)	201 - Hands Cleaned and Properly Washed	If gloves are being used by food handling staff, then ensure that gloves are used with approved techniques and hand washing as necessary to prevent potential associated hazards.



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	Type	Code - Description	
Food - Routine Inspection Dec 12, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink requires hot and cold running water at all times. Hot water "tuned on" during time of inspection to control potential hazards.
		402 - Food Contact Surfaces Cleaned and Sanitized	Ensure that wiping cloths are stored in a sanitary manner in labelled containers separate from food surfaces as to prevent potential hazards.
Food - Routine Inspection Oct 21, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Ensure that hand wash sinks are fully-stocked with liquid soap and paper towels from optimally functioning dispensers at all times.
Food - Annual Inspection Apr 27, 2022	Critical Item(s)	401 - Food Separated and Protected	Ensure that foods are stored in walk-in cooler in a manner that protects ready-to-eat foods from potential contamination hazards. Raw foods moved during time of inspection to prevent potential hazards. Food storage rack to be moved to prevent potential hazards.