



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 10, 2024**

**Cherry Lane Manor
91 Cherry Lane, Conception Bay South, 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 Feb 08, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained
		901 - Other Non-Critical Item	Food safety training required as per legislation
Food - Routine Inspection Aug 03, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Refrigerator holding potentially hazardous foods at incorrect temperature. Refrigerator must hold foods at 4 degrees Celsius or less to prevent potential hazards. foods voluntarily disposed of during time of inspection to control potential hazards. Ensure that refrigerator is repaired (as to maintain a temperature of 4 degrees Celsius or less) prior to re-use.
Food - Compliance Inspection Mar 20, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Leak in food pantry to be investigated and repaired. Food to be relocated until repair is complete.