

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - March 22, 2024

Sunset Manor , Twillingate, 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 Mar 13, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Dec 04, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Oct 11, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Aug 09, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 06, 2023	Non-Critical Item(s)	703 - Food handlers properly attired	kitchen staff must wear hair net or hat when preparing food. (2nd request)
Food - Routine Inspection Sep 27, 2022	Critical Item(s)	401 - Food Separated and Protected	eggs must be stored on bottom in fridge



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Inspection	Compliance Item		
Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 27, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	finish on cabinets is flaking off. should be repaired or replaced
		703 - Food handlers properly attired	kitchen staff must wear hat or hair net when preparing food
		801 - Proper location of thermometers and thermometers working accurately	3 coolers require thermometers