



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 29, 2024**

**Islandside Manor
Main Street, Leading Tickles, 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 - Routine Inspection Feb 26, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	all meats must be thawed appropriately. In refrigerator, under cold running water or part of the cooking process. NOT on the counter or in sink.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	sanitizer must be mixed and tested regularly for use.
Food - Annual Inspection Aug 10, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Feb 09, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Ensure temperature logs are maintained daily - some have been missing recently.
		901 - Other Non-Critical Item	Any and all foods prepared onsite and store must be labelled with name of item and date prepared. Max 3 days for potentially hazardous foods.
Food - Annual Inspection Aug 30, 2022	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	new thermometers required for fridge in kitchen and bread fridge