



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 15, 2024**

**Springdale Retirement Centre
97 Little Bay Road, Springdale, 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 Jan 29, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Surface of dishwasher requires cleaning.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips must be used to check sanitizer.
Food - Annual Inspection Jul 27, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Door to refrigerator in kitchen not closing properly. Must be repaired.
Food - Routine Inspection Apr 27, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Jan 31, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for refrigerators where hazardous foods are stored.
Food - Routine Inspection Oct 27, 2022		Compliant at the time of this inspection	



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Food - Annual Inspection Jul 26, 2022	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Cool potentially hazardous foods in smaller batches so it will cool down faster.
		108 - Proper Thawing Procedures for Frozen Food	Thaw potentially hazardous foods in refrigerator.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Dishwasher not reaching proper temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for each refrigerator where potentially hazardous foods are stored.
Food - Routine Inspection Feb 16, 2022	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Potentially hazardous foods such as hamburger meat must be thawed in refrigerator