



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

**Green Bay Retirement Living Inc 80342
103-104 Cpl. S Bouzane Blvd., 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 26, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Sep 29, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Apr 27, 2023	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Pots cannot fit into sink. Larger sinks required.
Food - Annual Inspection Jan 31, 2023	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Potentially hazardous foods must be thawed in refrigerator at 4 degrees Celsius or lower.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 31, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hnadwash sink must be accessible at al times. Paper towel and soap must be in a dispenser at handwash sink.
		401 - Food Separated and Protected	Ready to eat foods must be stored above raw foods products.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout kitchen.
Food - Routine Inspection Jul 26, 2022		Compliant at the time of this inspection	
Food - Routine Inspection Feb 16, 2022	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Inadequate space/equipment available for keeping all potentially hazardous foods at proper temp.