

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

Marystown Retirement Centre 66 Mount Vincent Cres., Marystown, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Complia Type and Date Type		ce Item Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 20, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Racks and floors in the walk-in cooler were rusty during the time of inspection. Should be repaired or replaced to prevent cross contamination.
		704 - Adequate protection from vermin and insect pests	Window screen in the kitchen was damaged, should be repaired for proper protection from insects and vermin.
		801 - Proper location of thermometers working accurately	Thermometer was not present in the kitchen refrigerator. Thermometer should be made available for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips were not available during the time of inspection. Bleach test strips should be made available to ensure proper concentration of sanitizing mixture.
Food - Annual Inspection Oct 05, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels should be used from dispenser to prevent cross contamination. To be done immediately.
Food - Annual Inspection Oct 13, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Grill over air exchange system in kitchen is in need of a deep clean. There was a build up of dust and flour at the time of inspection. Replace missing screen in kitchen window