



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 15, 2023**

**Hilltop Manor**  
**, Arnold's Cove, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Oct 13, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Nov 14, 2022</b>	<b>Non-Critical Item(s)</b>	703 - Food handlers properly attired	Hairnets or hats must be worn in kitchen at all times. No hairnets available for staff at the time of inspection.
Food - Annual Inspection <b>Mar 17, 2022</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	1st cooler in pantry is not maintaining a proper temperature of 4C or below. Ensure proper temps are maintained or remove hazardous food.
	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Test strips are required for bleach mixture to ensure it is mixed to proper concentration.