

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

St. Lawrence Academy Cafeteria St. Lawrence, NL

Yearly Operation

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

Inspection	Compliance Item		
Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 13, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting board used in the kitchen were in rough condition. Should be replaced to prevent cross- contamination.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer was not available in the kitchen refrigerator during the time of inspection. Thermometer should be made available for proper monitoring and logging of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips were not available during the time of inspection. Test strips should be always made available to check the concentration of the sanitizer during manual dishwashing.
Food - Routine Inspection Nov 08, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Please repair or replace the hot holding unit, & the two refrigerators.
Food - Annual Inspection Feb 06, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 22, 2022	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for bleach mixture to ensure proper concentration.



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Inspection Type and Date	Compliance Item Type Code - Description		Observations and Corrective Actions
	Type	·	
Food - Annual Inspection Mar 22, 2022	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for coolers containing hazardous food