



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 19, 2024**

**College of the North Atlantic
217 Hamilton River Road, Happy Valley-Goose Bay, 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 - Annual Inspection Dec 06, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Walk-in-cooler not holding food safe temperatures - Maintenance called to increase power and ensure safe temperatures are reached..
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Many refrigerators hold temperatures at or above 4 degree Celsius..
Food - Routine Inspection Mar 24, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Oct 28, 2022	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Walk-in Cooler: Food storage shelves are getting rusted - need to be painted or replaced.
		506 - Equipment in good repair, cleaned and sanitized	Sanitizer used to sanitize food contact surfaces too strong - staff asked to dilute solution and use appropriate strips to test its strength and mix it to sanitizer to "No Rinse" concentration.
Food - Routine Inspection Mar 24, 2022		Compliant at the time of this inspection	