

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - October 14, 2023

Immaculate Heart of Mary School 112 Humber Road, Corner Brook, 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 Oct 06, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Feb 14, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Sep 28, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel required at hand wash sink
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required in cooling unit
		901 - Other Non-Critical Item	Food Safety training required
Food - Routine Inspection Mar 15, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	handwash facility needs to be supplied



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Inspection Type and Date	Compliance Item Type Code - Description		Observations and Corrective Actions
Food - Routine Inspection Mar 15, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	Food safety training to be completed
Food - Annual Inspection Oct 26, 2021	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Adequate hand washing facilities should be supplied