



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 13, 2024

Bay Shore Estates
38-60 Main Road, Irishtown, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 07, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 24, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Aug 10, 2023	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Proper thawing procedures must be followed
Food - Routine Inspection Feb 03, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Jan 24, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Aug 09, 2022	Critical Item(s)	106 - Proper Monitoring of Temperatures	the ability to properly monitor internal temperature.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 09, 2022	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Appropriate procedures to be followed for dishwashing
		506 - Equipment in good repair, cleaned and sanitized	Cooling units and milk dispensing unit require cleaning
		804 - Temperature logs maintained for refrigerated storage units	temperature logs to be maintained
Food - Annual Inspection Mar 25, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	adequate handwashing facilities supplied and accessible
		302 - Food in Good Condition, Safe and Unadulterated	Expired product in refrigerator and on shelf
	Non-Critical Item(s)	901 - Other Non-Critical Item	food items stored in refrigerator with incorrect dates