



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 12, 2023**

**Quidi Vidi Brewery
35 Barrow's Road, St. John's, 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 Nov 20, 2023	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Fruit flies observed during time of inspection. Pest control operator in place. Ensure that pest control operator investigates and remediates in an approved, safe technique.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Bare wood surfaces observed on equipment. Equipment must be smooth, impervious and easy-to-clean and sanitize. Repair or replace (22/11/23). Floor requires repair. Wall near vent hood requires attention (04/04/24).
		704 - Adequate protection from vermin and insect pests	Investigate and protect premises from fruit fly pests. Pest control operator in place-remediate.
		803 - Chemical Test Kits and/or Papers provided	Ensure that chemical test papers are available for testing sanitizer concentrations.
Food - Annual Inspection Mar 24, 2023	Critical Item(s)	401 - Food Separated and Protected	Cooler requires organization as to provide conditions that prevent potential contamination of product.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Ensure that area under door is adequately sealed.



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Food - Routine Inspection May 16, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Ensure that hand wash sink near service area has paper towel from a dispenser available for use.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test papers required for monitoring sanitizer concentrations.
		901 - Other Non-Critical Item	Approved sanitizer to be ready for use in labelled containers.