



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 23, 2024**

**Discovery Catering
Main Road, Georges Brook, 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 Mar 14, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Compliance date not yet reached. Not a repeat hazard.
Food - Routine Inspection Mar 07, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Repeat hazard. Premises has been instructed to cease production until completed.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises frequently modify and upgrade surfaces but often leave incomplete. Instructed to complete finishing work and clean common touch surfaces that are showing dirt.
Food - Annual Inspection Feb 08, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Soap is available and gloves are worn but a fixed dispenser is required. Accommodated but not compliant.
		401 - Food Separated and Protected	Dry noodles in original packaging cannot be left on wet floor. Relocated.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling in various areas still bare drywall.