



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

Secret Cove Brewing
92-96 Main Road, Port Au Port, 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 - Annual Inspection Mar 21, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Aug 31, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen to be cleaned
Food - Follow-Up Inspection May 18, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Feb 10, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Soap dispenser to be accessible
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen requires cleaning
		901 - Other Non-Critical Item	Food safety training required for at least one staff member while establishment is open



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jun 22, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink must be accessible
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Brew room wall to be painted
		801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers containing hazardous foods