



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 18, 2023**

**Berg's Famous Ice Cream
14 Commonwealth Avenue, Mount Pearl, 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 - Follow-Up Inspection Jun 28, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Owner now has their food safety certificate but they are not on site. Ensure at least one person on site has their certificate.
Food - Follow-Up Inspection May 12, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Use plain bleach 100ppm make up daily. Wash dishes in detergent, rinse and then soak in the 100ppm solution for 2 minutes and air dry.
		803 - Chemical Test Kits and/or Papers provided	Get test papers for bleach
		901 - Other Non-Critical Item	Ensure at least one staff person has their food safety course
Food - Routine Inspection May 08, 2023	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	No food-grade sanitizer available for use onsite. EcoPure EP50 OxyMixx Disinfectant is not approved for use on food surfaces. Use bleach sanitizer, 100 ppm concentration.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	No food-grade sanitizer available for use onsite. EcoPure EP50 OxyMixx Disinfectant is not approved for use on food surfaces. Use bleach sanitizer, 100 ppm concentration. Staff must use an approved food-grade sanitizer onsite, made fresh every day and available for use at all operating times.



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Food - Routine Inspection May 08, 2023	Non-Critical Item(s)	703 - Food handlers properly attired	Food handlers are required to wear hair covers.
		803 - Chemical Test Kits and/or Papers provided	Provide chlorine test strips onsite.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.