

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - March 02, 2024

Abbey Cafe 63 Patrick Street, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Renos in progress afterhours. Not interfering with ability to remain open/safety handle food. Work includes painting, new door, flooring, ventilation.
Food - Routine Inspection Apr 28, 2023	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Observed mould growth in the ice machine; no cleaning record onsite. Dump the ice, clean and sanitize the ice machine prior to putting the unit back into service. Maintain a cleaning record onsite, must be completed every 30 days or less.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure the QUAT sanitizer is made fresh every day.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log onsite, record temperatures minimum twice a day.
Food - Annual Inspection Oct 13, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean and sanitize the ice machine every 30 days or less; record in the cleaning log.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed spills and debris under and behind equipment. Ensure the kitchen is thoroughly cleaned. Observed water damage to the ceiling tiles. Remove the damaged tiles, repair any leaks as needed, and replace the ceiling tiles.



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Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 13, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed small amounts of mice feces onsite. Clean and disinfect areas immediately. Notify pest control of activity. Increase the cleaning frequency for under and behind equipment. Seal all cracks/gaps to prevent the entry of pests.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
		901 - Other Non-Critical Item	Spray bottles must be labelled with the correct container contents at all times.