



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 09, 2024

Andersons
285 Water 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	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 07, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 08, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the high-temperature dishwashers reach 180F (82C) or higher for sanitizing. Recommend maintaining a temperature log for the dishwashers.
		606 - Adequate mechanical ventilation	Professionally clean the fume hood.
		901 - Other Non-Critical Item	Provide a screen for the opening window.
Food - Compliance Inspection Jan 26, 2023		Compliant at the time of this inspection	