



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - May 27, 2023**

**Nacho Tacos**  
**167 Main , Twillingate, NL**

*Seasonal Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>Jul 26, 2022</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	top of pre table warm. Don't keep food in top, store below
		102 - Hot Holding Temperatures >= 60 degrees celsius	chili must be kept above 60, or stored in cooler when not in use.
		401 - Food Separated and Protected	raw meat must be stored on bottom, below ready to eat foods such as tomatoes.
Food - Compliance Inspection <b>Jul 21, 2021</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	door must be closed or pot in screen door to keep insects and vermin out
		801 - Proper location of thermometers and thermometers working accurately	thermometer required for all coolers containing hazardous food
Food - Compliance Inspection <b>Jul 21, 2021</b>		Compliant at the time of this inspection	