



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 14, 2024**

**Burin-Black Duck Cove Tenants Association
10 Keel Street, Black Duck Cove, Burin Pen, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection May 10, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink should be always supplied with soap and single use paper towels to ensure adequate handwashing. Paper towels should be placed in a dispenser to prevent cross contamination.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not being sanitized after washing and rinsing during manual dishwashing. Dishes should be sanitized using Bleach or QUAT solution.
		704 - Adequate protection from vermin and insect pests	Window screen should be replaced. Furnace vent in the hall should be closed immediately for proper protection from pests and for improving patron safety.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be purchased and used to ensure proper concentration of sanitizing solution during manual dishwashing.