



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 26, 2024**

**Burin Peninsula Motel Ltd
33 Grandview Blvd., Grand Bank, 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 Apr 19, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Frozen food were thawed under room temperature. Recommended to thaw food under refrigeration overnight or under running cold water in leakproof packaging to prevent time temperature abuse and cross contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces like counters and tables were not being sanitized during the time of inspection. Food contact surfaces should be cleaned and sanitized to prevent cross contamination and microbial growth.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log for refrigerators should be maintained to prevent time- temperature abuse.
Food - Annual Inspection Jun 15, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning & painting required as identified to staff in the kitchen.
		901 - Other Non-Critical Item	Certified food safety training is required by at least one-employee when open to the public.
		901 - Other Non-Critical Item	Please post the food license.