

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - June 09, 2022

Allen's One Stop 2-8 Grand Bay West Road, Port aux Basques, 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 Jun 02, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	- Food safety course required
Food - Routine Inspection Dec 08, 2021		Compliant at the time of this inspection	
Food - Follow-Up Inspection May 19, 2021		Compliant at the time of this inspection	
Food - Compliance Inspection May 03, 2021	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler temps between 0-4 degrees, freezer -18 degrees
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection please ensure that paper towels are in dispenser and that handsoap is in a dispenser before opening