



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 05, 2024**

**Blue Whale Diner and Convenience
93 Main Street, Trout River, 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 - Routine Inspection Feb 21, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Adequate handwashing facilities must be supplied and accessible.
		401 - Food Separated and Protected	Raw potentially hazardous foods must be kept separate or below ready to eat foods.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Food safety training required.
Food - Annual Inspection Jul 28, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Feb 27, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Oct 14, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Kitchen cooler to be at 4 degrees C or below



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Food - Routine Inspection Oct 14, 2022	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temp logs for all coolers
Food - Annual Inspection Jun 16, 2022	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Discussed proper thawing procedures
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temp logs for coolers containing hazardous foods