



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 07, 2024**

**Acadian Hotel
19 Oregon Drive, Stephenville, 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 - Routine Inspection Feb 29, 2024	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Line cooler not maintaining 4 degrees or lower. Non hazardous foods placed in separate fridge to maintain temperature. Please take food out from the fridge as needed. Parts are ordered and maintenance to be completed soon. email EHO when work is completed.
Food - Annual Inspection Sep 21, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Mar 13, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Sep 20, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Mini bar fridge needs to be cleaned
		801 - Proper location of thermometers and thermometers working accurately	Please ensure that a thermometer is in all coolers
Food - Routine Inspection Mar 23, 2022		Compliant at the time of this inspection	