



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 26, 2023**

**Rainbow Day Care #5  
13 Elizabeth Drive, Paradise, CB, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Aug 21, 2023</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Do not use fibre guard bleach for sanitizing. Use ordinary household bleach.
		506 - Equipment in good repair, cleaned and sanitized	Service the kitchen refrigerator; ensure it operates at 4C (40F) or less at all times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Provide a cover plate for the light switch in the kitchen.
Food - Annual Inspection <b>Oct 18, 2022</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Get working thermometers for cooler and freezer
		804 - Temperature logs maintained for refrigerated storage units	Get a log for each freezer and cooler , ensure that temperatures are in the proper range
		901 - Other Non-Critical Item	Get a dispenser for paper towel close to sink



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Follow-Up Inspection <b>Oct 18, 2022</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Downstairs freezer is too warm -14oC and it should be -18oC, please repair
		801 - Proper location of thermometers and thermometers working accurately	A few thermometers have broken in coolers and freezers, please replace
		901 - Other Non-Critical Item	Please get a paper towel dispenser at the sink
Food - Routine Inspection <b>Apr 12, 2022</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Please get bleach test papers
		901 - Other Non-Critical Item	Ensure at least 1 person on site has their food safety certificate