



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - Dec 06, 2016

Tot's Learning Centre
1 Brougham 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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 17, 2016		Compliant at the time of this inspection	
Food - Annual Inspection Feb 17, 2016		Compliant at the time of this inspection	
Food - Routine Inspection Aug 26, 2015	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Provide an indicating thermometer for the chest freezer. Provide a probe thermometer for the kitchen.
Food - Annual Inspection Feb 25, 2015	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	Operator reported using Lysol disinfecting wipes on counters and food surfaces; this is NOT an approved sanitizer. The disinfecting wipes will leave a chemical film on the surface. Ensure to use ordinary household bleach and water (100 ppm) to sanitize food surfaces. Provide a bleach/water spray bottle.
		503 - Proper Storage of Frozen Food Items	Fridge freezer storing meat products at -8C; should be -18C or less. Adjust the temperature of the freezer.
		801 - Proper location of thermometers and thermometers working accurately	Provide indicating thermometers for both freezers storing meat products. Provide a probe thermometer onsite to check cooking temperatures.



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Food - Annual Inspection Feb 25, 2015	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be documented onsite for all coolers and freezers storing high-risk foods. Document every operating day, minimum twice a day. Record: date, time, temperature, sign-off, and any corrective actions.