

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - Nov 14, 2017

Allison's Manor 332 Ancorage Road, Conception Bay South, NL

Yearly Operation

For additional information on the inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Compliance Item		http://www.serviceni.gov.ni.ca/inspections/inspection_information.pdf
Туре	Code - Description	Observations and Corrective Actions
Critical Item(s)	001 - Other	Smell of sewer gas observed in area of kitchen doorway.
Down as a		
	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink unable to be used at time of inspection.
Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	3 compartment sink unable to be used at time ot inspection.
Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Food must be stored at least 15 cm off of floor.
	Compliant at the time of this inspection	
	Compliant at the time of this inspection	
	Type Critical Item(s) Down as a Non-Critical Item(s) Critical	Critical Item(s) 001 - Other Down as a 202 - Adequate Handwashing Facilities Supplied and Accessible Non-Critical Item(s) 501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq Critical Item(s) 401 - Food Separated and Protected Critical Item(s) Compliant at the time of this inspection Compliant at the time of this Compliant at the time of this



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Inspection Type and Date	Comp Type	liance Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Aug 18, 2016	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Potentially hazardous foods must be cooled in a safe manner.
Food - Routine Inspection Mar 09, 2016		Compliant at the time of this inspection	