



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 23, 2023

RCMP B DIVISION

100 East White Hills Road, St. John's, 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 - Annual Inspection Mar 20, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Damaged shelves in walk-in require replacement as to provide surfaces that are smooth, impervious, and easy-to-clean. Ensure that cooler in service area is investigated and in good repair prior to use.
Food - Annual Inspection Apr 04, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers must hold potentially hazardous foods at 4 degrees C or less. Display and sandwich preparation coolers at incorrect temperatures. Foods disposed of during time of inspection to control potential hazards.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Dedicated liquid soap and paper towels from dispensers required at hand wash sink near front preparation area.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Any equipment that is in a state of disrepair (i.e., milk cooler, warmer, etc.) requires repair in an approved, safe technique or replacement, where necessary.
		803 - Chemical Test Kits and/or Papers provided	Ensure that properly labelled chemical present as per required concentrations.