

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - October 18, 2023

Milestones Early Learning & Childcare #6 46 Commonwealth Avenue, Mount Pearl, 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 Jun 02, 2023 | Non-Critical Item(s) | 901 - Other Non-Critical Item | Ensure anyone can access first aid kit (too high) Ensure at least one person on site has their food safety certificate. Ensure to keep temp log daily and soak dishes in bleach 100ppm for 2 min and air dry |
| Food - Annual Inspection Oct 03, 2022 | Non-Critical Item(s) | 503 - Proper Storage of Frozen Food Items | Please defrost freezer as there is ice build up |
| | | 901 - Other Non-Critical Item | Food prep not ongoing during inspection. Please place paper towel in dispenser before use. |
| Food - Routine Inspection Mar 29, 2022 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Fridge 7oc at inspection, turned down during visit. Ensure it is 4oC or below. |
| | Non-Critical Item(s) | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | Please ensure to soak dishes in 100ppm bleach once they are washed and rinsed. |
| | | 503 - Proper Storage of Frozen Food Items | Please de-ice freezer |