



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 25, 2018

Valmont Academy Canteen
Main Street, King's Point, 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 Dec 19, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towel dispenser is required in kitchen.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained regularly.
Food - Annual Inspection Jan 23, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towel and soap must be in dispenser at hand wash sink.
		401 - Food Separated and Protected	Corrected During Inspection Sanitizer is required in kitchen at all times.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators where hazardous foods are stored.
		803 - Chemical Test Kits and/or Papers provided	Chlorine test strips are required to ensure disinfectant is mixed properly.



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Food - Annual Inspection Jan 23, 2017	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained.