



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 21, 2023**

**Copper Ridge Academy**  
**228 410 Highway, Baie Verte, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection <b>Mar 23, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 23, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	All potentially hazardous foods must be stored in refrigerator at all times.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink must be free from debris at all times, Only used for handwashing.
		303 - Food Properly Labeled	Dates prepared must be on each item.
		401 - Food Separated and Protected	Potentially hazardous foods must be stored in proper containers with lids and dates.
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces not being cleaned after use.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Mar 23, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout kitchen. Garbage piled in corner. Recyclables in handwash sink must be removed. Refrigerators must be organized and cleaned. Sink area must be cleaned. Cardboard must be removed.
Food - Annual Inspection <b>Sep 15, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout the kitchen. Floors and desk area included.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer not working in front refrigerator. Keep daily temp. logs of refrigerators with hazardous foods.
Food - Routine Inspection <b>May 12, 2022</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Nov 01, 2021</b>		Compliant at the time of this inspection	