



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 03, 2023**

**MSB Regional Academy
Middle Arm, GB, 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 Feb 27, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel and soap must be in a dispensed.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips required.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained.