



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 09, 2019**

**J. J. Curling Elementary  
Woodbine Avenue, Corner Brook, 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 - Annual Inspection <b>Feb 06, 2019</b>	<b>Critical Item(s)</b> 102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> discussed hot holding of lunch foods.. hot dogs, grilled cheese, garlic fingers
Food - Routine Inspection <b>Sep 25, 2018</b>	Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 23, 2018</b>	Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 27, 2017</b>	Compliant at the time of this inspection	