



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 03, 2019**

**M & G Cafe
Main Street, Benois Cove, 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 Oct 15, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of outside surfaces of freezers
Food - Routine Inspection Feb 27, 2019		Compliant at the time of this inspection	
Food - Annual Inspection Sep 27, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of surfaces of cooking equipment and inside of cupboards
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for coolers containing hazardous foods
Food - Routine Inspection May 16, 2018		Compliant at the time of this inspection	