



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

**Stephenville Middle School Cafeteria
40 Queen Street, Stephenville, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Apr 08, 2019		Compliant at the time of this inspection	
Food - Annual Inspection Oct 03, 2018		Compliant at the time of this inspection	
Food - Routine Inspection Feb 26, 2018	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection cooler was reading 9 degrees should be between 0 and 4 degrees. all items moved to another cooler.
Food - Annual Inspection Sep 28, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towels must be in a dispenser