



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 07, 2021

Needs

8 Elizabeth Drive, Paradise, CB, 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 - Annual Inspection Jan 18, 2021	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Refrigerators containing potentially hazardous foods must be maintained at or below 4C
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Temperature abused foods must be discarded.