



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 20, 2019

Quizno's Subs
58 Kenmount Road, St. John's, 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 - Routine Inspection Nov 13, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection cover and keep cold front hot pepper station
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of all handles/surfaces/inside coolers
Food - Annual Inspection Mar 27, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection All paper towels must be dispensed from dispenser.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of walk in freezer floor/coolers
Food - Routine Inspection Nov 19, 2018	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Sanitizing solution to be in use at all times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of hard to reach area/cold holding units and surfaces required.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 08, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towels must be from a dispenser.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be available for use during food preparation.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair door to shelf at front. Cleaning above toaster oven Cleaning of ingredient prep tables.