



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 24, 2022**

**Dairy Queen**  
**672 Topsail 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](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 <b>Oct 20, 2022</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding of bacon at incorrect temperatures. CDI- Bacon correctly reheated and held above 60C during inspection.
		107 - Proper Reheating Procedures for Hot Holding	Bacon incorrectly reheated. CDI - Bacon reheated to above 74 C during inspection and placed in preheated hot holding unit. Staff educated on correct procedures.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Replace all worn cutting boards. Clean grease exhaust hood and replace damaged or incorrectly installed grills.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace damaged drawers in kitchen. Seal gap between counter and wall in rear prep area. Replace damaged/cracked floor tiles. Refinish blistered wall by fry machine. Remove clutter inside and then clean bottom drawer in kitchen (done during inspection).
Food - Routine Inspection <b>May 17, 2022</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Cover open or exposed foods and food containers.
		402 - Food Contact Surfaces Cleaned and Sanitized	Ensure countertops, cooler interior, inserts, hot holding interior and trays are cleaned every evening at end of shift. Provide clean and organized container to hold ready to use icing/bags. All items corrected during inspection.



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Food - Routine Inspection <b>May 17, 2022</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Replace/refinish front prep/service cutting board. Clean exhaust grills and hood. Clean ceiling vents/grills. Remove ice from equipment and floor in walk in cooler. Clean levers and drip tray on service area drink machine.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Provide tight joint between wall and counter in rear prep area. Recommend upgrading of surfaces in rear area.
		901 - Other Non-Critical Item	Meet mandatory Food Safety Course requirement for staff on site while in operation.
Food - Annual Inspection <b>Sep 10, 2021</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Replace or refinish hot prep area cutting board. Clean middle exhaust grills. Ensure door handles are cleaned and sanitized throughout the work day.