



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 14, 2020**

**Fort William Cafeteria
10 Factory Lane, 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 Feb 17, 2020	Non-Critical Item(s)	901 - Other	Three-compartment sink drain pipes must be repaired to prevent leakage.
Food - Annual Inspection Mar 22, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Jan 09, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection All coolers holding potentially hazardous foods must be kept at 4 degrees Celsius or less.