



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 22, 2023

Peter's Pizza / Hamlyn Pub
36 Hamlyn 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 Feb 28, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All damaged cooler door seals to be replaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces, to be smooth, cleanable, non absorbent with tight joins. Refinish all surfaces (ceilings, walls, floors etc) to this standard.
Food - Annual Inspection Nov 08, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Place paper towels inside dispenser at front and rear hand sinks.
		402 - Food Contact Surfaces Cleaned and Sanitized	Ensure food containers are wrapped and protected and not placed directly on floor during delivery. Shelving or table/counters are to be used.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair or replace in line cooler door seals (front area). Clean all cooler door handles. Refinish red/green surface on counter in rear area.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Maintain paper towels inside dispensers in washrooms, not on counters.



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Food - Annual Inspection Nov 08, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish damaged wall section in dough room & provide tight joints and baseboards in this area. Finish painting bare gyprock. Deep cleaning to be conducted in rear storage area.
		704 - Adequate protection from vermin and insect pests	Ensure rodent devices are correctly placed and openings are not blocked.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Routine Inspection Nov 08, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Replace paper towels in hand sink dispenser as soon as its empty. CDI - Done during inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Unwrapped pizza boxes delivered and placed directly on floor. CDI - Food boxes to be wrapped or protected during delivery and placed on shelving or other acceptable surface upon arrival.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair/replace inline cooler door seals. Clean all cooler door handles. Refinish red/green can opener surface in rear area.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Routine Inspection Nov 08, 2022	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Always maintain paper towels inside dispenser in washrooms and not on counters.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish damaged wall section in dough room and replace baseboards to provide smooth cleanable finish with tight joints. All gyprock to be plastered and painted in premises. Clean door and handle to rear prep area, now and routinely. Deep cleaning to be conducted in rear prep area. Provide plans to refinish/upgrade flooring.
		704 - Adequate protection from vermin and insect pests	Ensure rodent devices are correctly placed and not blocked. Ensure any possible routes of entry are sealed.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Annual Inspection Dec 20, 2021		Compliant at the time of this inspection	