



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - September 19, 2023**

**The Three Sisters Pub & Restaurant  
2 Orcan Drive, Placentia, 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 - Routine Inspection <b>Sep 14, 2023</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Dedicated handwash sink in food prep. area with liquid soap and paper towels required. handwash facilities are to be clean, supplied and accessible at all times
		402 - Food Contact Surfaces Cleaned and Sanitized	Cutting board surface for food prep. is no longer smooth and is stained. All food contact surfaces are to be smooth nonabsorbent and easy to clean/sanitize. resurfacing or replacement required.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Moldlike substance observed in walk-in cooler, regular cleaning with hot soapy water, follow with sanitizer
Food - Routine Inspection <b>Sep 02, 2022</b>		Compliant at the time of this inspection	