



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 26, 2019

Treats

Prince Phillip Drive, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 14, 2019	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection When cooling food ensure the lids are taken off the food to increase cooling time. Cool for less than two hours and place in the cooler.
	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection When cooling food ensure the lids are taken off the food to decrease cooling time. Cool for less than 2 hours and place in the cooler.
Food - Annual Inspection Dec 10, 2018	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Box Choy stored next to raw chicken. product discarded.
Food - Routine Inspection Jul 17, 2018	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Do not stack cooked eggs, allow for proper cooling. Do not put lids on hot foods until proper cooling has taken place.
Food - Follow-Up Inspection Feb 14, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	The improvements made to the shelving area is not satisfactory. The area can not be properly cleaning and/or sanitized.
Food - Annual Inspection Dec 11, 2017	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	The wall/shelf behind the sink must be replaced with a non porous, easily cleanable surface.