



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - Feb 18, 2017**

**Wall -2 -Wall Convenience Inc.
425 Conception Bay Highway, Holyrood, 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 - Annual Inspection Jan 13, 2017	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Maintain hot holding temperature at 60 C or higher for the storage of potentially hazardous foods
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink must be provided with paper towels and liquied soap and accessible at all times
Food - Annual Inspection Mar 13, 2015		Compliant at the time of this inspection	