



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 12, 2021**

**XIX**

**100 Golf Course 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jul 31, 2020</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Coolers holding potentially hazardous foods must be kept at 4 Degrees Celsius or less to control potential hazards. Foods at incorrect temperature disposed of during time of inspection to control potential hazards.
	<b>Non-Critical Item(s)</b>	603 - Proper disposal of sewage and waste water	Plumbing being investigated and repaired.
Food - Routine Inspection <b>Feb 25, 2020</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean walk-in cooler floor / ceiling seam / wall holes