



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 15, 2023

Monroe Take Out
84 Monroe Street, 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 Sep 14, 2023	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Gravy not hot held to correct temperature. Recorded at 120F(Must be at or above 140F). Discarded.
		402 - Food Contact Surfaces Cleaned and Sanitized	Wiping cloths must be stored in a sanitizing solution (i.e. 100 ppm bleach solution).
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Entire establishment requires very thorough cleaning including ceiling, walls, floors, hard to reach areas behind equipment, equipment including refrigerators, tables, shelves, etc.
		704 - Adequate protection from vermin and insect pests	Keep doors closed (rear entry door was open) or use tight fitting screen door; door to residence was also open. Keep closed at all times.
Food - Routine Inspection May 23, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Noodles left out on back step - discarded
		401 - Food Separated and Protected	Food must be stored in covered food grade containers.



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	Type	Code - Description	
Food - Routine Inspection May 23, 2023	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Cardboard not to be used as a food contact surface.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Entire establishment required very thorough cleaning including ceiling, walls, floors, hard to reach areas behind equipment, refrigerators, tables, potato peeling unit, shelves.
		901 - Other Non-Critical Item	Door left open between residence and licensed kitchen - person observed smoking.
Food - Annual Inspection Mar 23, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink not accessible.
		401 - Food Separated and Protected	Food must be stored in covered, food grade containers.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Entire establishment requires very thorough cleaning including ceilings, walls, floors, heard to reach areas behind equipment, equipment including refrigerators, tables, potato peeling unit. Shelves and containers holding food must be kept clean too.



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	Type	Code - Description	
Food - Annual Inspection Jan 07, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand washing sink obstructed with leftover food. Do not leave anything in the hand sink; it must be free at all times for hand washing.
		402 - Food Contact Surfaces Cleaned and Sanitized	Cardboard is not to be used as a food surface. Remove immediately.
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Clean the fume hood filters of grease and debris.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed the facility in an extremely unsanitary state. Thoroughly clean the entire facility.
		901 - Other Non-Critical Item	Food handlers onsite are required to have valid food safe certification.