



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 09, 2022**

**City Light Buffet Restaurant
460 Topsail 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*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection Nov 17, 2022	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Provide service receipts for professional pest control. Continue to keep rear door closed. Repair hole in screen door and seal fixed bottom section of screen door.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces to be smooth, cleanable, non absorbent and with tight joints. Provide action plan with proposed compliance dates to address these areas.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Annual Inspection Nov 15, 2022	Critical Item(s)	401 - Food Separated and Protected	All foods to be covered in storage (rear area, kitchen and coolers). Boxed storage containers to be removed from staff "washroom" which is no longer in use. Washroom to be cleaned or fixtures appropriately room and plumbing capped. No open food handling in rear storage area or hallway. CDI - Items corrected during inspection and completed overnight.
		403 - Facility Free of Pests (Vermin and Insects)	Some signs of activity noted in rear storage and hallway. CDI - Droppings removed, area cleaned and sanitized. Covers provided for all containers and pest proof containers to be used for all open foods in storage. Request additional pest control and provide reports. Rear doors to be kept closed at all times.

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Food - Annual Inspection Nov 15, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean vent in men's washroom, baseboard area in walk in cooler(damp area) and ceiling/upper wall section in kitchen. Clean "staff washroom" as previously noted.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Follow-Up Inspection Jul 28, 2022	Non-Critical Item(s)	603 - Proper disposal of sewage and waste water	Ensure drainage/overflow from walk in cooler is resolved.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue working on repairing/refinishing damaged/worn surfaces.
Food - Follow-Up Inspection Jul 27, 2022	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Premises to continue with professional pest control and other action such as cleaning and decluttering storage areas to aid in resolve issue prior to reopening.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishwasher to be in good working order.



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Food - Follow-Up Inspection Jul 27, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to repair or replace areas that are damaged including floor and wall sections.
		704 - Adequate protection from vermin and insect pests	Continue as per previous instructions.
Food - Routine Inspection Jul 26, 2022	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Cooked food held at room temp. CDI Food unsafely held discarded during inspection. Staff educated as per safe food handling practices.
		401 - Food Separated and Protected	CDI - Scoops with handles to be used to dispense bulk items. All scoops to be cleaned prior to replacing in foods. Scoops not to be stored directly in foods.
		403 - Facility Free of Pests (Vermin and Insects)	Rodent activity noted during inspection. CDI - Premises closed temporarily to address issue; Additional professional pest control obtained. Rear storage to be thoroughly cleaned and sanitized. Daily monitoring to be conducted. All foods to be stored in pest proof containers. Gap at bottom of rear door to be sealed prior to reopening.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	No sanitizer detected in dishwasher sanitizing cycle. Dishwasher to be serviced and providing required sanitizer concentration before reopening.



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Food - Routine Inspection Jul 26, 2022	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Add lighting to washrooms.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair / replace damaged surfaces.
		704 - Adequate protection from vermin and insect pests	As per notes above.
		901 - Other Non-Critical Item	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
Food - Annual Inspection Oct 12, 2021	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Provide additional lighting washrooms.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish bottom shelf in rear prep area. Replace leak stained ceiling tiles and investigate and rectify source of leak.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 12, 2021	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Ensure rear door is maintained tightly closed. Monitor rear storage area for possible areas of rodent entry, and seal these areas. Ensure all stored foods are in pest proof containers.