



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 16, 2019

Booster Juice

54 Conception Bay Highway, Conception Bay South, 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 May 27, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Maintain yogurt at 4C or lower.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap to be present at handwashing facility at all times.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Hole in wall in storage room to be repaired.
Food - Annual Inspection Aug 13, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing facility to be supplied with soap.
Food - Routine Inspection Apr 27, 2018		Compliant at the time of this inspection	
Food - Annual Inspection Dec 14, 2017		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 22, 2017	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Yogurt to be kept at or below 4C
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Ice machine to be cleaned and sanitized.