

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - November 25, 2020

Raymond's 95 Water 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	Compliance Item		
Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 19, 2020		Compliant at the time of this inspection	
Food - Annual Inspection Dec 05, 2019	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer is overstocked; the unit may stop working if continually fully stocked. The owner/operator is to look into offsite freezer storage or additional freezer space onsite
		601 - Food contact surfaces properly constructed or located, acceptable material	Replace the damaged and worn out counters in the main floor servery.
Food - Routine Inspection Aug 30, 2019	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Observed the walk-in freezer is overstocked. Removed the extra stock and do not overstock the unit. Recommend providing additional freezer storage onsite.
		601 - Food contact surfaces properly constructed or located, acceptable material	Replace the damaged and worn out counters in the main floor server area.
Food - Annual Inspection Feb 13, 2019	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Observed the upstairs mechanical dishwasher not operating correctly; problems with the wash and water feed. Service the unit and staff will use the downstairs dishwasher in the meantime.



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Inspection Type and Date	Compliance Item		
	Туре	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Feb 13, 2019	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Observed the walk-in freezer is overstocked and a safety issue. Remove the extra stock and do not overstock the unit. Recommend providing additional freezer storage onsite.
		801 - Proper location of thermometers and thermometers working accurately	Provide additional thermometers onsite.
		901 - Other	Do not store food products directly on the floor. Ensure everything is stored 6" off the floor.