

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - August 03, 2019

Phlip's Cafe Bakery 170 Jerseyside Hill, Jersey Side, PB, NL

Seasonal Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Complianc Type and Date Type		ce Item Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal Jul 17, 2019	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Approved sanitizer required! Tea tree oil and vinegar are unacceptable.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required in all coolers storing potentially hazardous foods.
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips to verify sanitizer concentrations required.
Food - Routine Inspection Aug 15, 2018	Non-Critical Item(s)	901 - Other	improper sealing blueberry juice discarded-mold