



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 28, 2021**

**Corpus Christi Catholic Community Centre
260 Waterford Bridge 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 - Routine Inspection Sep 28, 2020		Compliant at the time of this inspection	
Food - Follow-Up Inspection Mar 12, 2020		Compliant at the time of this inspection	
Food - Annual Inspection Feb 19, 2020	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Ensure dishwasher is 180oF for rinse. In the meantime wash (detergent), rinse and sanitize in bleach 100ppm
		804 - Temperature logs maintained for refrigerated storage units	Recommend to take a daily temp log
Food - Routine Inspection Jul 09, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink must be supplied with soap and paper towel.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning needed on flooring under dishwasher.