

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - September 14, 2022

Second Cup 9 Stavanger Drive, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Aug 29, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand soap required at front handwash sink to be supplied from a dispenser.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Back of Toilet to be repaired
		803 - Chemical Test Kits and/or Papers provided	Test strips required for chlorine based solutions
		901 - Other Non-Critical Item	Holder required for Ice scoop - to prevent contamination of ice.