



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

Silverwood Inn Restaurant
Birch Hills , Bay Roberts, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jul 22, 2021	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Gravy should be kept hot at all time or in the cooler at 4 degree celcius.
Food - Annual Inspection Jan 28, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	paint kitchen
Food - Routine Inspection Jul 31, 2020		Compliant at the time of this inspection	
Food - Annual Inspection Dec 19, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean grills,stoves &floors under grill and paint kitchen