



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - January 04, 2023**

**Mallard Cottage  
8 Barrows 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](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 <b>Dec 20, 2022</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Ensure that wiping cloths are stored in sanitizer solution as to prevent potential contamination hazards. Ensure that sanitizer solution is not stored above food handling surfaces.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Walk-in cooler door requires repair. Shelf above hand washing sink requires repair as to be smooth, impervious and easy-to-clean.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs are required for adequate temperature monitoring.
Food - Annual Inspection <b>Apr 22, 2022</b>	<b>Non-Critical Item(s)</b>	802 - Working dishwasher temperature and pressure gauge	Dish washer temperature gauge requires repair. In interim, dish washer thermometer or dish washer temperature strips are required for adequate monitoring of water temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required for adequate monitoring of temperatures.