

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - Jan 05, 2017

The Beach Cottage 449 Conception Bay Highway, Holyrood, NL

Yearly Operation

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

Inspection	Compliance Item		nttp://www.serviceni.gov.ni.ca/inspections/inspection_miorination.pur
Type and Date	Туре	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Dec 08, 2016	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink is not provided with paper towels
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Inadequate lighting provided in dishwashing area
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repairs required to floor near rear entrance door General cleaning required throughout food prep area
Food - Routine Inspection May 19, 2016	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Maintain refrigeration temperature at 4 C or lower for the storage of potentially hazardous foods
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout kitchen
Food - Annual Inspection Nov 03, 2015	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Maintain refrigerator temperature at 4C or lower



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Food - Annual Inspection Nov 03, 2015	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometer required for refrigerator
		804 - Temperature logs maintained for refrigerated storage units	No temperature logs are maintained for refrigerated storage units