



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 26, 2019**

**Coffee Matters Express
7 Conception Bay Highway, Conception Bay South, 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	Type	Compliance Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jan 23, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Aug 13, 2018		Compliant at the time of this inspection	
Food - Annual Inspection Feb 05, 2018		Compliant at the time of this inspection	
Food - Routine Inspection Dec 14, 2017	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Soup to be hot held at or above 60C.
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting boards to be maintained in sanitary condition. Items to be repaired or replaced.
Food - Annual Inspection Mar 09, 2017	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Soups intended to be hot held must be maintained at 60C or above. Soup reheated to 74C and held at 60C during inspection.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 09, 2017	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting boards to be resurface or replaced before deep/excessive scoring occurs. Items to be replaced.