



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - Jun 29, 2015**

**Beavers Tails ( Plate No. THL 305)**  
**Harbour Drive, St. John's, NL**  
*Seasonal Operation*

*For additional information on the inspection process, please see:*  
[http://www.servicentl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicentl.gov.nl.ca/inspections/inspection_information.pdf)

| Inspection Type and Date                             | Compliance Item Type        | Code - Description                                     | Observations and Corrective Actions  |
|--|-----------------------------|--|--|
| Food - Complaint/Demand Insp.<br><b>Feb 07, 2015</b> | <b>Critical Item(s)</b>     | 402 - Food Contact Surfaces Cleaned and Sanitized      | <b>Corrected During Inspection</b><br>Sanitizer required on site- staff obtained at time of inspection.  |
| Food - Complaint/Demand Insp.<br><b>Jun 13, 2014</b> | <b>Critical Item(s)</b>     | 101 - Cold holding temperatures <= 4 degrees celsius   | <b>Corrected During Inspection</b><br>All potentially hazardous foods to be held at or below 4 C.<br>CDI - Curds held at room temperature less than 30 minutes were replaced in cooler below 4 C   |
|  |                             | 107 - Proper Reheating Procedures for Hot Holding      | <b>Corrected During Inspection</b><br>All potentially hazardous foods to be reheated to a minimum of 74C before placing them in a preheated hot holding unit and then held at or above 60 C.<br>CDI - Food reheated and verified to meet above requirements. |
|  |                             | 108 - Proper Thawing Procedures for Frozen Food        | <b>Corrected During Inspection</b><br>All potentially hazardous foods to be thawed in cooler at or below 4C or under cold running water.<br>CDI - Foods thawing in sink for less than 30 minutes were replaced in cooler at less than 4C.                    |
|  | <b>Non-Critical Item(s)</b> | 704 - Adequate protection from vermin and insect pests | Keep entrance door closed or provide with pest proof screen.   |
|  |                             | 803 - Chemical Test Kits and/or Papers provided        | Provide sanitizer for manual dishwashing and food contact surfaces. Verify its concentration with the use of appropriate test strips.  |



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|---|---------------------------------|--|---|
| Food - Complaint/Demand<br>Insp.<br><b>Jun 13, 2014</b> | <b>Non-Critical<br/>Item(s)</b> | 804 - Temperature logs<br>maintained for refrigerated<br>storage units | Maintain onsite daily log of hot and cold holding and reheating temperature checks.                         |
|   |                                 | 901 - Other  | Provide water/waste tanks with approved gauges.   |
|   |                                 | 902 - Other  | Premises is licensed as mobile preparation premise without seating. Remove tables and chairs from sidewalk. |
| Food - Compliance Inspection<br><b>May 06, 2014</b>     |                                 | Compliant at the time of this<br>inspection                            |   |