



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - August 20, 2019**

**Hitchen the Kitchen Plate # TGT 861**  
**88 Middle Cove Road, Logy Bay Middle Cv Outer Cv, NL**

*Seasonal 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Aug 06, 2019</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Cooler reading 12C at time of inspection. Must be 4C or below. All hazardous foods relocated at time of inspection.
Food - Seasonal Renewal <b>May 24, 2019</b>		Compliant at the time of this inspection	
Food - Complaint/Demand Insp. <b>Aug 03, 2018</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Gravy was at 129degrees F Advised to increase temperature; Rechecked and was at 145degrees F
Food - Routine Inspection <b>Jul 22, 2018</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Observed the hand washing station obstructed at the time of the inspection and food preparation already occurring onsite. Water ran out from the tanks. Operator corrected immediately. Hand washing stations must be fully supplied, unobstructed, and ready for use before any food handling is conducted onsite.
	<b>Non-Critical Item(s)</b>	703 - Food handlers properly attired	Ensure all food handlers wear a hair cover when preparing and handling food.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>May 25, 2018</b>		Compliant at the time of this inspection	

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