



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - January 13, 2023**

**St. Michael and All Angels Anglican Church  
75 Kiwanis Street, 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 - Annual Inspection <b>Sep 14, 2022</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Dishwasher not reading sanitizing temperature. Used only three compartment sink method until repairs complete.
		703 - Food handlers properly attired	employees involved in food prep to wear hair constraints.
Food - Routine Inspection <b>Mar 25, 2022</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the minimum manufacturer's sanitizing temperature requirements are met during the sanitization cycle. Temporary manual sanitization (immersion) to be conducted until issue is corrected. Repair leaking section of machine.
Food - Annual Inspection <b>Aug 23, 2021</b>		Compliant at the time of this inspection	