



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 02, 2019

Taste East Inc.

205 New Gower 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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 06, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Carpeting to be removed from the retail store areas. Damage to the wooden flooring (front of store) to be repaired and damaged kitchen tiles to be replaced.
		704 - Adequate protection from vermin and insect pests	Evidence of mice and droppings observed in the back storage room. Clean immediately and monitor for signs of pest activity.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed onsite every operating day.
Food - Routine Inspection Sep 25, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	The carpeting in the retail store must be removed.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day for the coolers and freezers.
Food - Annual Inspection Feb 19, 2018	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	Bleach spray bottles must be made fresh every day and prepared to 100 ppm concentration. Label all spray bottles.

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Food - Annual Inspection Feb 19, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove the carpeting from retail and dining areas.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day. Keep logs onsite at all times.
		901 - Other	Ensure all food products are stored 6" off the floor at all times.
Food - Follow-Up Inspection Dec 06, 2017		Compliant at the time of this inspection	
Food - Routine Inspection Nov 28, 2017	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Observed cooked kitchen in the roasting oven at 50C; incorrect hot holding temperature and inadequate monitoring of cooked food temperature. Food to be cooled immediately and held in the cold storage till service reheating. Hot holding must be maintained at 60C or higher.
		106 - Proper Monitoring of Temperatures	Corrected During Inspection Observed cooked kitchen in the roasting oven at 50C; incorrect hot holding temperature and inadequate monitoring of cooked food temperature. Food to be cooled immediately and held in the cold storage till service reheating.

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Food - Routine Inspection Nov 28, 2017	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Carpeting is to be removed in the retail/storage area and repair the floor boards.
		704 - Adequate protection from vermin and insect pests	Clean all evidence of mice droppings and increase the cleaning frequency. Work on sealing up the building exterior and all rodent entry points.
Food - Routine Inspection Sep 21, 2017	Critical Item(s)	106 - Proper Monitoring of Temperatures	<p>Corrected During Inspection</p> <p>Observed cooked chicken left in the warming unit (turned off) at 30C for >2 hours. This procedure is incorrect. High-risk foods (e.g. cooked chicken) cannot be left at room temperature for long periods. Chicken disposed to waste immediately.</p> <p>Cook/reheat the chicken to 74C/165F and keep hot at 60C/140F for two hours or less. After two hours it must be disposed to waste. Provide a probe thermometer onsite and monitor the temperature every 30 minutes.</p>
		702 - Non-food contact surfaces properly constructed, in good repair and clean	<p>Carpeting is to be removed in the retail/storage area and repair the floor boards.</p> <p>Work on sealing up the building exterior and at the back of the storage room; seal all rodent/pest entry points.</p>
		704 - Adequate protection from vermin and insect pests	Work on sealing up the building exterior and at the back of the storage room; seal all rodent/pest entry points.

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Food - Routine Inspection Sep 21, 2017	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Provide thermometers for all coolers and freezers storing high-risk foods.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day. Logs must be kept onsite.
Food - Routine Inspection Jun 30, 2017	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Do not store food products in garbage bags; these are not food-grade materials. Remove immediately and only use food-grade containers.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Staff onsite must use the correct manual dishwashing procedure: wash, rinse, sanitize (bleach/water 100 ppm for 2 minutes) and air dry.
		604 - Toilet facilities: properly constructed, supplied and cleaned	The washroom onsite needs to be thoroughly cleaned.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Carpeting is to be removed in the retail/storage area and repair the floor boards. Work on sealing up the building exterior and all rodent/pest entry points.



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Food - Routine Inspection Jun 30, 2017	Non-Critical Item(s)	703 - Food handlers properly attired	Food handlers are required to wear clean aprons and hair covers when handling foods in the kitchen.
		704 - Adequate protection from vermin and insect pests	Evidence of mice in the back storage room and under the kitchen hand sink. Clean up all rodent droppings and increase the cleaning frequency.
		801 - Proper location of thermometers and thermometers working accurately	Provide thermometers for all coolers and freezers.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day.
		901 - Other	Paper Towel Dispenser: Install a paper towel dispenser at the hand sink.
Food - Complaint/Demand Insp. May 16, 2017	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Work needs to be done to seal the building cracks and entryways for mice in the back storage area and for the basement.



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Food - Complaint/Demand Insp. May 16, 2017	Non-Critical Item(s)	901 - Other	A door(s) needs to be added to separate the kitchen from the washrooms.
Food - Follow-Up Inspection Apr 12, 2017		Compliant at the time of this inspection	