



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 04, 2021

The Office Bistro
290 Empire Avenue, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 27, 2021		Compliant at the time of this inspection	
Food - Routine Inspection Sep 19, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Provide paper towels and liquid hand soap at both the front and kitchen hand sinks at all times.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded onsite every day.
		901 - Other	Spray bottles must be labeled with the corrected container contents at all times.
		902 - Other	Do not store scoops and utensils in bulk food products at any time.