



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 24, 2023**

**EVOO in the Courtyard**  
**5 Beck's Cove, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Nov 22, 2023</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>May 04, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Incorrect thawing procedure used onsite: frozen chicken left to thaw at room temperature. Frozen meats must be thawed in the cooler overnight or using the cold running water method.
	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	The fume hood canopy requires a professional cleaning and service for the fire suppression.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed every day.
		901 - Other Non-Critical Item	Food handlers onsite are required to have valid food safe certification.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products at any time.