

FOOD PREMISES INSPECTION REPORT

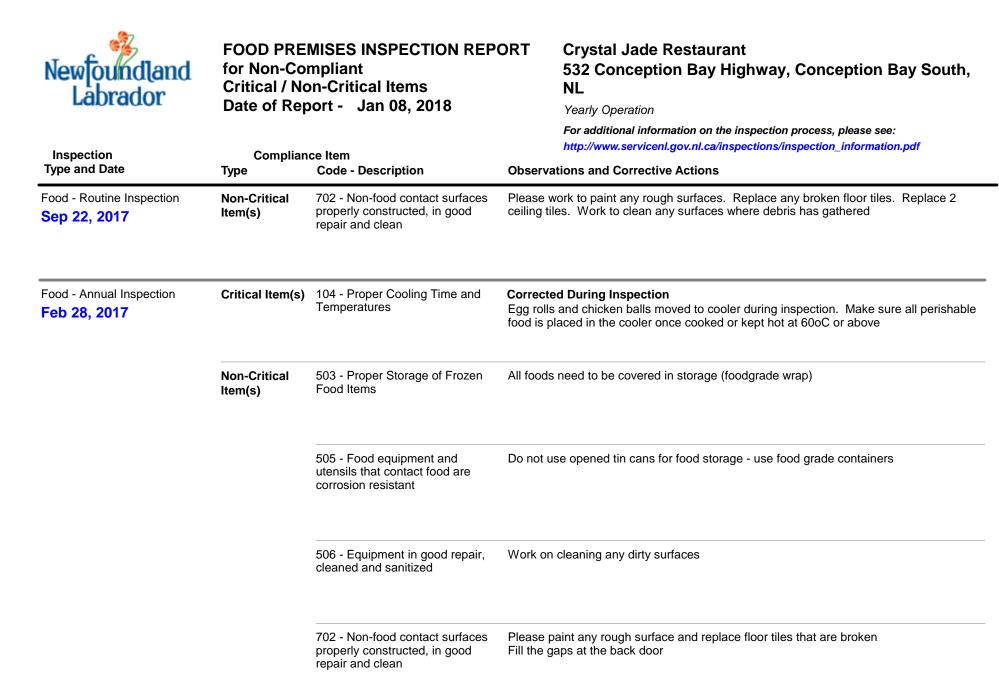
for Non-Compliant Critical / Non-Critical Items Date of Report - Jan 08, 2018

Crystal Jade Restaurant 532 Conception Bay Highway, Conception Bay South, 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	Complia Type	nce Item Code - Description	http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf Observations and Corrective Actions
Food - Routine Inspection Dec 15, 2017	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Defrost 3 freezers where ice has built up
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove or clean orange chair, repair cooler strip and clean dusty compressor. Paint any rough wood. Repair broken floor tiles and replace 2 stained ceiling tiles
		901 - Other	Organize downstairs storage room and ensre to cover food in storage and keep food protected from contamination
		902 - Other	Get a paper towel dispenser for the sink downstairs
Food - Routine Inspection Sep 22, 2017	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Please defrost any freezers where ice has built up
		504 - Food storage containers not used for other purposes	Make sure all food is covered and any containers or bags are food grade





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Food - Annual Inspection Feb 28, 2017	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Get test papers for bleach 100ppm (1tsp per liter)	
		804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs	
		901 - Other	Get a pump soap dispenser for downstairs sinks	
		902 - Other	Get shelving for downstairs storage	
Food - Routine Inspection Oct 13, 2016	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Potentially hazardous foods must be maintained at 4 C or lower	
		201- Hands Cleaned and Properly Washed	Corrected During Inspection Improper handwashing practices observed at time of inspection	



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Food - Routine Inspection Oct 13, 2016	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Approved food grade containers required for the storage of prepared food products	
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Food prep area requires cleaning	
		803 - Chemical Test Kits and/or Papers provided	No chemical test strips available for verifying the concentration of sanitizing solution	
		804 - Temperature logs maintained for refrigerated storage units	No temperature logs are maintained for refrigerated storage units	
Food - Compliance Inspection Feb 04, 2016		Compliant at the time of this inspection		