



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 | Compliance Item Type | Code - Description | 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 ensure 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 |



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 | Compliance Item Type | Code - Description | Observations and Corrective Actions |
|--|-----------------------------|--|---|
| Food - Routine Inspection Sep 22, 2017 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Please work to paint any rough surfaces. Replace any broken floor tiles. Replace 2 ceiling tiles. Work to clean any surfaces where debris has gathered |
| Food - Annual Inspection Feb 28, 2017 | Critical Item(s) | 104 - Proper Cooling Time and Temperatures | Corrected During Inspection Egg rolls and chicken balls moved to cooler during inspection. Make sure all perishable food is placed in the cooler once cooked or kept hot at 60oC or above |
| | Non-Critical Item(s) | 503 - Proper Storage of Frozen Food Items | All foods need to be covered in storage (foodgrade wrap) |
| | | 505 - Food equipment and utensils that contact food are corrosion resistant | Do not use opened tin cans for food storage - use food grade containers |
| | | 506 - Equipment in good repair, cleaned and sanitized | Work on cleaning any dirty surfaces |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Please paint any rough surface and replace floor tiles that are broken Fill the gaps at the back door |



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 | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| | Type | Code - Description | |
| 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 |



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 | Compliance Item Type | Code - Description | Observations and Corrective Actions |
|---|-----------------------------|--|---|
| 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 | |