



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 05, 2019**

**Yellow Belly Take Away  
264 Water 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)*

| Inspection Type and Date                         | Compliance Item             |  | Observations and Corrective Actions  |
|--|-----------------------------|--|--|
|  | Type                        | Code - Description   |  |
| Food - Routine Inspection<br><b>Jan 25, 2019</b> | <b>Critical Item(s)</b>     | 108 - Proper Thawing Procedures for Frozen Food                                | <b>Corrected During Inspection</b><br>Observed raw meats thawing at room temperature on the counter. This procedure is incorrect; operator corrected immediately.<br>Raw meats must be thawed overnight in the cooler or using the correct cold running water bath method.   |
| Food - Annual Inspection<br><b>Jul 17, 2018</b>  | <b>Non-Critical Item(s)</b> | 503 - Proper Storage of Frozen Food Items                                      | Stand-up kitchen freezer at -1C.<br>Service the freezer and ensure it operates at -18C (0F) or less.   |
|  |                             | 901 - Other  | The pizzas on display, at the front, must be monitored for time. These can be out at room temperature for <1 hour before reheated for service or dispose to waste OR keep the display unit at 60C (140F) or higher.  |
| Food - Routine Inspection<br><b>Jan 10, 2018</b> | <b>Critical Item(s)</b>     | 104 - Proper Cooling Time and Temperatures                                     | <b>Corrected During Inspection</b><br>Observed incorrect cooling procedure used onsite, mushrooms left on the stove for >2 hours (temp. 32C). Food immediately disposed to waste.<br>Foods are not to be cooled at room temperature for long periods; only cool for 20 - 30 minutes maximum before moving to the cooler. |
|  | <b>Non-Critical Item(s)</b> | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | Mechanical dishwasher sanitizer feed is at 0 ppm chlorine.<br>Restock the chlorine sanitizer, ensure the concentration is at 100 ppm chlorine, and do not use the unit until the sanitizer is replaced. Switch to manual dishwashing.  |



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|---|---------------------------------|--|---|
|   | Type                            | Code - Description                                 |   |
| Food - Routine Inspection<br><b>Jan 10, 2018</b>        | <b>Non-Critical<br/>Item(s)</b> | 901 - Other  | Do not store scoops and utensils in bulk food products at any time.   |
| Food - Compliance Inspection<br><b>Jul 26, 2017</b>     | <b>Non-Critical<br/>Item(s)</b> | 605 - Adequate lighting; lighting<br>protected     | Provide a light fixture cover, or light tube covers with end caps, for the light in the front pizza<br>prep area. |
|   |                                 | 803 - Chemical Test Kits and/or<br>Papers provided | Provide chlorine and QUAT test strips onsite.   |
| Food - Complaint/Demand<br>Insp.<br><b>Jun 20, 2017</b> |                                 | Compliant at the time of this<br>inspection        |   |