

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - August 21, 2019

Marconi's Cafe 175 Signal Hill Road, St. John's, NL

Seasonal Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Complian Type and Date Type		ce Item Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal Jul 03, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towels must be stocked in dispenser at all times. Dispenser required.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Sanitizer mixed at 400 p.p.m. Quat. solution required to be 200 p.p.m. Please re-mix.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips for Quat. sanitizer required.
Food - Seasonal Renewal May 17, 2018	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Repair the counter in front of the sink.