

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 12, 2018

Coffee Matters Cafeteria 89 McNamara Drive, Paradise, CB, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 19, 2018		Compliant at the time of this inspection	
Food - Annual Inspection Aug 21, 2017		Compliant at the time of this inspection	
Food - Routine Inspection Jan 25, 2017	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hot holding equipment must be kept on while in operation.
		104 - Proper Cooling Time and Temperatures	Corrected During Inspection Food must be cooled quickly and safely.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing facility must be accessible at all times.
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Garbage can to be repaired or replaced.



FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 12, 2018

Coffee Matters Cafeteria 89 McNamara Drive, Paradise, CB, NL

Yearly Operation

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

Type	ce Item Code - Description	Observations and Corrective Actions
Non-Critical Item(s)	901 - Other	Sanitizer to be maintained at appropriate concentration.
	Compliant at the time of this inspection	
	Type Non-Critical	Non-Critical 901 - Other ltem(s) Compliant at the time of this