



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

Canteen Matters II

1 Sarah Davis Way, Paradise, CB, NL

Seasonal 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 - Seasonal Renewal Aug 19, 2019	Critical Item(s)	201- Hands Cleaned and Properly Washed	Corrected During Inspection Hand washing facility to be supplied at all times.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers to be present.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained.
Food - Seasonal Renewal Jul 02, 2018	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hand washing facility must be stocked with soap and paper towels at all times.