



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 11, 2023

Burritos Mexican Grill
462 Topsail Road, 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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 29, 2023	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Provide adequate number of probe thermometers in good working order.
Food - Complaint/Demand Insp. Mar 15, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean floor in rear area adjacent/under 3 compartment sink. Investigate source of odour. Take appropriate action which may include replacing flooring or sub floor.
Food - Follow-Up Inspection Mar 15, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Mar 14, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Inline cooler not providing temperature at or below 4C. CDI - Items removed from cooler and discarded. Equipment serviced during inspection. Potentially hazardous foods not to be held in cooler until temperature is confirmed to be at or below 4C.
		104 - Proper Cooling Time and Temperatures	Correct methods for cooling cooked foods from 60C to 20C were not in place at time of inspection. CDI - Foods incorrectly cooled/held were discarded during inspection and correct procedures were reviewed and put in place.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Hot running water was not available at front and rear hand sinks at time of inspection. Staff wearing gloves. CDI - Premises closed for service until hot water can be provided. Plumber contacted during inspection.



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Food - Routine Inspection Mar 14, 2023	Non-Critical Item(s)	602 - Hot and Cold water available, adequate pressure	Faucets not in good working order and potential issue with hot water tank. Hot running water to be provided at all sinks prior to opening for service.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Provide a daily/weekly cleaning schedule with assigned tasks.
Food - Annual Inspection Sep 14, 2022		Compliant at the time of this inspection	
Food - Follow-Up Inspection Jun 02, 2022		Compliant at the time of this inspection	
Food - Follow-Up Inspection Jun 01, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Ongoing walk in cooler issues. Servicing being provided. Issues with overfilling inserts in line cooler. CDI- Temp adjusted to 4C or below and new fill and hold system for inline cooler inserts. Cooler covered when not in use and remain on overnight.
		102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding temp below 60C in unit. Reheating may be the issue. CDI- All items removed from unit, reheated to minimum 74C and replaced in preheated holding unit. All items stored below heat/chill line in inserts.



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	Type	Code - Description	
Food - Follow-Up Inspection Jun 01, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Replace safety bar in walk in cooler. all staff to be advised of issue until replaced this evening.
Food - Routine Inspection May 25, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Walk- in cooler in process of being serviced. Temperature not below 4C. CDI - All meat and dairy products to be relocated to units providing temperature at or below 4C until required food storage temperatures are provided.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Provide probe thermometers to measure food temperatures directly.
		803 - Chemical Test Kits and/or Papers provided	Provide appropriate sanitizer test strips to verify "No Rinse" sanitizer concentration is provided and used correctly.
		804 - Temperature logs maintained for refrigerated storage units	Record food and equipment temperature checks in onsite log.