



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - April 29, 2021**

**Coffee Matters Corporate Towers**  
**240 Waterford Bridge 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Apr 08, 2021</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 28, 2020</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	Use bleach 100ppm on food contact surfaces or quat 200ppm
		803 - Chemical Test Kits and/or Papers provided	If you are using bleach, get test papers
		901 - Other	Please repair fridge downstairs but there are no perishables here at time of inspection
Food - Annual Inspection <b>Feb 25, 2020</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please clean the floor in storage room.
		801 - Proper location of thermometers and thermometers working accurately	Ensure all coolers/freezers have thermometers and they are all 4oC or below for coolers and -18oC for freezers. Please take a temperature log of all coolers.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jul 09, 2019</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Deli cutting board must be resurfaced or replaced.

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