

## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 05, 2019

## Paddy's Convenience & Sub Shop 710 Southern Shore Highway, Bay Bulls, 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 - Annual Inspection Mar 15, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Renovations are complete. Please complete as discussed final trim and touchups.
Food - Routine Inspection Feb 27, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Nov 27, 2018	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection  Ensure all coolers are at 4oC or less. When defrosting keep monitoring temperatures to not exceed 4oC for required time limits.
Food - Routine Inspection Sep 18, 2018	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Record temperatures daily.
Food - Annual Inspection May 31, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean exhaust hoods above grills. Painting of worn surfaces Cleaning required of hard to reach surfaces.
Food - Routine Inspection Nov 14, 2017	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	purchase chlorine test strips



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Inspection Type and Date	Complian Type	ice Item Code - Description	Observations and Corrective Actions
Food - Compliance Inspection May 09, 2017	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor repairs required, Provide action plan.