



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - May 09, 2019**

**Extended Stay Canada-St.John's  
222 LeMarchant 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 09, 2019</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 25, 2018</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Apr 26, 2018</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	Ensure an approved food-grade sanitizer is used on the food surfaces: bleach (100 ppm) or QUAT (200 ppm).
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips required onsite.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, minimum twice a day.