



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

**Cape St. John Arena
La Scie, 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 Jan 26, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Soap and Paper towel must be at hand wash sink. Separate hand wash sink is required.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Thermometers are required in all refrigerators where hazardous foods are stored.
Food - Seasonal Renewal Dec 15, 2021	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink required in kitchen.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	2/3 sinks are required for proper dishwashing.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips to measure disinfection conc,
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required.