

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - November 16, 2023

Dorman Roberts Ltd. Main Street, Triton, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Sep 19, 2023 Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All dishes/utensils must be washed, rinsed, sanitized
	601 - Food contact surfaces properly constructed or located, acceptable material	non porous easy to clean countertop required in sink area
	703 - Food handlers properly attired	hair to be contained in food prep area
	801 - Proper location of thermometers and thermometers working accurately	test stripes required
	Type Non-Critical	Non-Critical Item(s) 502 - Appropriate procedures followed for mechanical and/or manual dishwashing 601 - Food contact surfaces properly constructed or located, acceptable material 703 - Food handlers properly attired 801 - Proper location of thermometers and thermometers