

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - June 22, 2023

Brittany Inns Main Street, Lewisporte, 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	Compliance Item Type Code - Description		Observations and Corrective Actions
Food - Routine Inspection May 25, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel must be in dispenser at all times. Paper towel sitting on counter at time of inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizer required for all food contact surfaces. Chlorine at 100 ppm (1/2 tsp/L) is satisfactory. Sanitizer mixed at time of inspection.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All equipment requires a deep clean to remove residue and build up.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean required in, around, and under all equipment, floors, walls, shelves, etc.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips required.
Food - Annual Inspection Mar 01, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	clean behind fat fryers



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Complian Type	ce Item Code - Description	Observations and Corrective Actions
Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	lower cabinets need to be replaced
	702 - Non-food contact surfaces properly constructed, in good repair and clean	backsplash needs to be replaced
	Type Non-Critical	Non-Critical Item(s) 506 - Equipment in good repair, cleaned and sanitized 702 - Non-food contact surfaces properly constructed, in good