



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

Norma's
191 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 15, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel in dispenser required at handwash station
		402 - Food Contact Surfaces Cleaned and Sanitized	Food contact surfaces should be cleaned and sanitized between tasks.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Extensive cleaning required on all equipment.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Extensive cleaning required around and behind all equipment, under tables, floors, cupboards, walls, etc.
		803 - Chemical Test Kits and/or Papers provided	Chemical test papers for sanitizer required.
Food - Annual Inspection Feb 01, 2022	Compliant at the time of this inspection		