



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - March 22, 2019**

**Riverwood Inn  
1 Riverwood Drive, Springdale, 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>Mar 11, 2019</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 17, 2018</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 29, 2018</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 10, 2018</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 11, 2017</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 29, 2017</b>		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Mar 28, 2017</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Temperature in refrigerator should be 4 degrees celsius or lower where hazardous foods are stored.
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwash soap in a dispenser must be available at all times.
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers are required in all refrigerators where hazardous foods are stored.