



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - July 08, 2023**

**Auk Island Restaurant  
Twillingate, NL**

*Seasonal 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>Jun 19, 2023</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	all hand wash sinks require soap and paper towel
	<b>Non-Critical Item(s)</b>	602 - Hot and Cold water available, adequate pressure	kitchen hand wash sink must have faucet replaced
Food - Seasonal Renewal <b>Jul 26, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	food must be thawed under cold running water or in the cooler
		401 - Food Separated and Protected	eggs must be stored below ready to eat food. must be stored on bottom shelf
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	thermometer required for all coolers containing hazardous foods