



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 05, 2021

Eltero Convenience
1 Eltero Park, Bishop's Falls, 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 Oct 15, 2021		Compliant at the time of this inspection	
Food - Annual Inspection Oct 16, 2020	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection cooler above 4C during inspection. Adjusted during inspection to correct temperature
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please repair/replace broken/missing floor tiles to facilitate easier cleaning.
		803 - Chemical Test Kits and/or Papers provided	chemical test strips required - not permitted to operate meat slicer until present - haven't operated during Covid-19)
		804 - Temperature logs maintained for refrigerated storage units	temperature logs must be maintained on coolers holding potentially hazardous foods (le meat, cheese, milk etc)