



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - Jul 07, 2015**

**Noah's Motel & Resort**  
**19 Randell's Avenue, Glovertown, NL**  
*Seasonal Operation*

*For additional information on the inspection process, please see:*  
[http://www.servicentl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicentl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal <b>Jun 30, 2015</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> "Marquis" cooler not maintaining proper temperatures. recorded temps of 12 deg C. Relocate perishables. Investigate problem.
		403 - Facility Free of Pests (Vermin and Insects)	<b>Corrected During Inspection</b> Keep doors closed, flies in kitchen
	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Use screens for ventilation, do not open doors
Food - Compliance Inspection <b>Jun 25, 2014</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwash supplies must be stocked and mounted by handwash sink prior to opening.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Bleach or QUAT sanitizer must be onsite prior to opening.
	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Handwashing supplies must be mounted in washroom prior to opening.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Compliance Inspection <b>Jun 25, 2014</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Start using chemical test strips for bleach or QUAT. Some provided during inspection.
		804 - Temperature logs maintained for refrigerated storage units	Start using temperature logs.