



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 04, 2019

Thingamajiggers Pub & Eatery
249 Airport Blvd., Gander, 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 - Follow-Up Inspection Mar 07, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink full of dirty dishes. Not available for hand washing. Keep sink clear.
Food - Routine Inspection Feb 14, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Do not store dirty dishes in hand wash sink.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Temperature gauges do not function, use chemical sanitizer to confirm sanitization
Food - Annual Inspection Aug 29, 2018		Compliant at the time of this inspection	
Food - Routine Inspection May 09, 2018	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Do not rely on steam table to keep gravy hot. Should use crock pot following reheating on stove top.
Food - Routine Inspection Feb 15, 2018		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 16, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Ensure paper towel dispenser and soap dispenser is available at designated sink. dispenser should be supplied and sink should be accessible
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Refrigeration unit in kitchen not supplied with thermometer.
	802 - Working dishwasher temperature and pressure gauge	Dishwasher operating but not sure temperatures are satisfactory since thermometer not functioning. Chemicals have been ordered.	
Food - Follow-Up Inspection Sep 06, 2017	Compliant at the time of this inspection		
Food - Annual Inspection Aug 17, 2017	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Corrected During Inspection Equipment not sufficient for hot holding. Must maintain hot foods at 60 degrees or higher. Might want to consider a crock pot for hot holding.
	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Potentially hazardous food must be thawed in refrigerator or under cold running water. (Hamburger meat thawing on counter top)	



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Food - Annual Inspection Aug 17, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash facilities not accessible at time of inspection. Make accessible, consider installing separate handwash sink.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Walkin freezer not functioning at time of inspection. Food removed.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring in kitchen should be repaired.
		704 - Adequate protection from vermin and insect pests	Exterior doors open allowing insect/rodent pests access. Keep door closed and invest in ventilation.