

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - June 12, 2019

Our Place Restaurant 58 Water Street, La Scie, NL

Seasonal 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 | | |
|--|---------------------|---|---|
| | Туре | Code - Description | Observations and Corrective Actions |
| Food - Seasonal Renewal May 30, 2019 | | Compliant at the time of this inspection | |
| Food - Seasonal Renewal May 30, 2018 | Critical Item(s) | 108 - Proper Thawing Procedures for Frozen Food | Corrected During Inspection Frozen products must be thawed in refrigerator or under cold running water. |
| | | 202 - Adequate Handwashing Facilities Supplied and Accessible | Corrected During Inspection Hand washing facilities must be assessible at all times. |
| Food - Routine Inspection Sep 13, 2017 | | Compliant at the time of this inspection | |
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