



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 22, 2019

Dean's Diner (Greco)
30 Miawpukek Drive, Conne River, 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 - Annual Inspection Mar 20, 2019	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Equipment require cleaning -freezer, oven, microwave.
Food - Routine Inspection Jul 23, 2018	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection Gravy must be brought to a boil before transferring into hot holding equipment. Gravy on site thrown out and new gravy prepared.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Equipment requires cleaning on a regular basis.
		601 - Food contact surfaces properly constructed or located, acceptable material	Placard behind potato cutter to be painted to create smooth, impervious material for easy cleaning and sanitizing.
		901 - Other	Raw foods stored separate from ready to eat foods
Food - Compliance Inspection Jan 25, 2018		Compliant at the time of this inspection	