



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 08, 2023

Pier 39 Restaurant & Pub
39 Main , Twillingate, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal Jun 19, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	all hand wash sinks require soap and paper towel
		401 - Food Separated and Protected	eggs must be stored below ready to eat foods
Food - Seasonal Renewal Jul 26, 2022	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	food must be thawed in cold water or in the cooler
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	thermometer required for all coolers containing hazardous foods
Food - Routine Inspection Dec 16, 2021		Compliant at the time of this inspection	