

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - September 20, 2023

Dock Marina Restaurant Trinity, TB, NL Seasonal Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Complian		e Item	
Type and Date Type	Code - Description	Observations and Corrective Actions	
Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log should be monitored and recorded for fridges, freezers and hot holding equipment. This is essential to protect the food from temperature dangerous zone.	
	Compliant at the time of this inspection		
	Type Non-Critical	Non-Critical Item(s) 804 - Temperature logs maintained for refrigerated storage units Compliant at the time of this	