



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 06, 2019**

**Trinity Mercantile
West Street, 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 Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Seasonal Renewal Jun 19, 2019		Compliant at the time of this inspection	
Food - Seasonal Renewal Jun 13, 2018	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Soup was left out to cool on counter top at the time of inspection. When cooling soup, chowder, chili, ect ensure to use smaller tubs or an ice bath to reach 4C or below within maximum 4 hours.