



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 05, 2023

Bonavista Convenience
Bonavista, 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 Jun 30, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Ensure temperature logs are updated daily. Refrigerators must be maintained at 4 degrees Celsius or less.
Food - Routine Inspection Apr 04, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	At least one person on every shift must have proof of completion of an approved food safety course.
Food - Annual Inspection Mar 10, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	Food Safety training required for 1 person on-site at all times. Please forward certificates to Service NL via email once completed.