



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 31, 2019**

**Seaview Catering/Bayview Convenience Store
Lethbridge, 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 Nov 28, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Place signage on fridge. No immediate risk present.
Food - Routine Inspection Jun 19, 2019		Compliant at the time of this inspection	
Food - Annual Inspection Nov 12, 2018		Compliant at the time of this inspection	
Food - Routine Inspection May 18, 2018	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Ants present in catering area. Owner is treating nest outside. Area not currently in use, no food present.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair ceiling in catering before next inspection.