



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 11, 2020**

**St. Patrick's Parish Canteen
Greenhill Road, Salmonier, Burin Peninsula, 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 Sep 23, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Sep 23, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Kitchen cooler must remain 4C or below. Ensure no hazardous food is stored in this cooler until it is repaired.
Food - Annual Inspection Oct 25, 2018	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Sanitizer bottle was not labeled at the time of inspection. Ensure all toxic chemicals are labeled to prevent cross contamination.