



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 08, 2019

Tremblett's Convenience
36 Sebastian Drive, 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 Dec 12, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand was sink is to be clean, sanitized and accessible at all times.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test papers to verify sanitizer concentration required.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs recommended.
Food - Routine Inspection Jun 07, 2018	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Missing thermometers at time of inspection. All coolers containing hazardous food must have a thermometer to ensure proper temps.
Food - Annual Inspection Dec 13, 2017	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers missing in coolers containing hazardous food. All coolers containing hazardous food must have thermometers to ensure proper temperatures.
Food - Routine Inspection Jun 19, 2017		Compliant at the time of this inspection	