



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - September 29, 2023**

**P K's Restaurant  
89-93 Church Street, Bonavista, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)*

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Sep 27, 2023</b>	Compliant at the time of this inspection		
Food - Routine Inspection <b>Apr 04, 2023</b>	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Equipment and dishes must be washed prior to soaking in sanitizer solution. Chlorine should not be added to soap. Sanitizer solution should be mixed to 100ppm.
		804 - Temperature logs maintained for refrigerated storage units	Recommended to keep a daily log with 2x per day temperature checks for refrigerated units.
Food - Annual Inspection <b>Mar 16, 2022</b>		Compliant at the time of this inspection	