



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 18, 2023**

**Quality Hotel (Bella's)
247 Trans Canada Highway, Clarenville, 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 Mar 15, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 26, 2021	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Turkey defrosting at room temperature at time of inspection. Turkey should be defrosted in cooler, in microwave, in cooking process or under continuous cold running water. Turkey re-located to cooler at time of inspection.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Wall behind dish wash area requires repair to be smooth, impervious and easy to clean.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained for all cold holding.