



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

**English Harbour East Lions Club
, English Harbour East, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 08, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Nov 08, 2019		Compliant at the time of this inspection	
Food - Annual Inspection Jan 25, 2019	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Ensure paper towel dispenser is supplied and functioning.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers storing PH foods.
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips required.