



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

Harbourview Takeout
Trinity Bay North, 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	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes must be washed and rinsed prior to the addition of sanitizer. Sanitizer should not be mixed with dishwashing liquid.
		606 - Adequate mechanical ventilation	Exhaust for deep-dryer requires cleaning.
		801 - Proper location of thermometers and thermometers working accurately	A probe thermometer is required to verify proper internal cooking temperatures of high risk food items.
		803 - Chemical Test Kits and/or Papers provided	Chlorine test strips required to verify sanitizer concentration at 100ppm.