



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 09, 2018**

**Bonavista Social Club
1 Main Road, Upper Amherst Cove, NL**

Seasonal 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 - Seasonal Renewal Aug 07, 2018 | Critical Item(s) | 404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam. | Corrected During Inspection Sanitizer bottles were not labeled at the time of inspection. All toxic chemicals must be labeled to prevent cross contamination. |
| | Non-Critical Item(s) | 801 - Proper location of thermometers and thermometers working accurately | Missing thermometers at the time of inspection. All coolers containing hazardous food must have a thermometer to ensure proper temps. |
| Food - Seasonal Renewal Jun 08, 2017 | Critical Item(s) | 303 - Food Properly Labeled | Corrected During Inspection Honey was not properly labeled at time of inspection. It must be noted that the honey is not pasteurized on the labels. |
| | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | Chemical test papers are required to ensure sanitizer is at proper concentrations. |