



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - June 08, 2023**

**Galley Restaurant and Lounge**  
**1 Stock Cove Road, Port Rexton, NL**

*Seasonal 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>Jun 07, 2023</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	Prepared food items must be labelled with the date prepared to ensure food can be used or discarded according to the food storage guidelines.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Twice daily temperature checks required for all refrigerators containing perishable food items.
Food - Seasonal Renewal <b>May 15, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Ground beef thawing in bucket at time of inspection. Thawing must be done in the fridge, under continuous running cold water, in microwave or in the cooking process. Beef relocated to fridge
		202 - Adequate Handwashing Facilities Supplied and Accessible	Designated handwash station MUST be kept free and accessible. Fish relocated at time of inspection
		401 - Food Separated and Protected	All food must be stored a minimum of 6 inches off the floor. Potatoes, flour, pop, etc relocated.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	A) Deep freeze by door required repair/replacement. B) Ice machine requires deep clean/sanitize. Should be on a monthly maintenance plan and logs kept.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Seasonal Renewal <b>May 15, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required on shelves, under equipment, etc.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required for all cold holding units.
		901 - Other Non-Critical Item	Food safety training required for 1 person on staff at all times.