



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 27, 2023

Hotel Bonavista
Confederation Drive, Bonavista, 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 Apr 25, 2023	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Gravy and other PHFs must be reheated to a temperature of 74 degrees Celsius before being placed in a hot holding unit at 60 degrees Celsius.
		303 - Food Properly Labeled	All prepared foods under refrigeration must be marked with the date prepared or discard by date.
Food - Annual Inspection Dec 02, 2021	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Vent hood requires immediate cleaning to remove heavy grease build-up.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required under pizza oven, window sill, etc.
		901 - Other Non-Critical Item	1 person on-site at all times requires food safety training. Please forward certificates once completed to Service NL via email.