

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

Oh My Cheeses Inc. , Port Rexton, NL

Seasonal Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Complian Type	ce Item Code - Description	Observations and Corrective Actions
	Compliant at the time of this inspection	
Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel must be stored in dispenser at all times. New dispenser required.
Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Fryer, stove, & grill require cleaning to remove excess buildup.
	606 - Adequate mechanical ventilation	Vent hoods require cleaning to remove build up.
	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout (under & behind all equipment)
	Critical Item(s)	Critical tem(s) Critical sacilities Supplied and Accessible Non-Critical tem(s) Solution Sol