



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 09, 2019**

**Shannons Pub and Grill Ltd
80-82 Church Street, 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 - Routine Inspection Dec 14, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hind wash sink is to be supplied and accessible at all times.
		401 - Food Separated and Protected	Corrected During Inspection All raw meats are to be store below or separated from ready to eat foods.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers storing potentially hazardous foods.
		803 - Chemical Test Kits and/or Papers provided	Test strips to verify sanitizer concentrations required.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs recommended.
Food - Routine Inspection Sep 12, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink in kitchen was not supplied with soap and paper towel at the time of inspection. Handwash sink must be supplied at all times to ensure proper handwashing.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 12, 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.
Food - Annual Inspection Jun 18, 2018	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Main cooler in Kitchen was too high at the time of inspection. This cooler must not be used until it is repaired or replaced.
		102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Gravy was sitting at room temperature at the time of inspection. Gravy, soups, chowder must be held at a hot holding temperature of at least 60C to prevent bacteria growth.
		105 - Adequate equipment to maintain food temperatures	Corrected During Inspection There were no thermometers at the time of inspection. Thermometers must be supplied to ensure all coolers, hot holding, internal food temps, ect are reaching the proper temperatures.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	No thermometers at the time of inspection. Cooler must be supplied with a thermometer to ensure temps remain at 4C or below.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log to ensure proper temps are reached for cold holding and hot holding units.



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 09, 2019

Shannons Pub and Grill Ltd
80-82 Church Street, 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 - Routine Inspection Dec 13, 2017		Compliant at the time of this inspection	
Food - Compliance Inspection Jun 22, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing sinks must be supplied with soap and paper towel in dispensers to prevent cross contamination.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities must be supplied with soap and paper towel to prevent cross contamination.
		803 - Chemical Test Kits and/or Papers provided	chemical test papers are required to ensure sanitizer is at proper concentrations.