



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - July 03, 2019**

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**Clareville, 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 20, 2019</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Deep Fridge not holding sufficient temperatures-180 deg c is recommended for quality but product is not solidly frozen & very close to 0 deg.
		801 - Proper location of thermometers and thermometers working accurately	Purchase a thermometer for refrigerator . Pulled pork and Cheese curds to be stored under refrigeration (0-4Deg) or < 2 hours (must be recorded time on label)
Food - Compliance Inspection <b>May 02, 2018</b>		Compliant at the time of this inspection	