

## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - November 15, 2023

St. Lewis Enterprise St. Lewis, NL

Yearly 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
Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical Test Kits and/or Papers not provided in the kitchen.
Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please replace/repair broken/missing tiles in the kitchen
Food - Routine Inspection Aug 17, 2022  Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Improper Thawing: Two large wax bolognas thawing on the Kitchen Table - EHO had the worker discard the PHFs discarded
Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Missing/broken floor tiles in the kitchen - need repair/replacement.
	Compliant at the time of this inspection	
	Non-Critical Item(s)  Non-Critical Item(s)  Critical Item(s)	Non-Critical Item(s)  Non-Critical Item(s)  Non-Critical Item(s)  Tousing Papers provided  702 - Non-food contact surfaces properly constructed, in good repair and clean  Critical 108 - Proper Thawing Procedures for Frozen Food  Non-Critical Item(s)  702 - Non-food contact surfaces properly constructed, in good repair and clean  Compliant at the time of this